



**THE BUCK STOPS HERE
CUSTOM BEEF CUT ORDER**

Mailing & Physical Address: 19 Navajo Trail Dr. Pagosa Springs, CO 81147

Telephone: 970-731-3535 Email: tbshmarket@gmail.com Website: buckstopmeat.com

****WE MUST HAVE YOUR CUT SHEET WITHIN 14 DAYS AFTER THE SLAUGHTER DATE OR YOU WILL**

RECEIVE A REGULAR CUT

Name: _____ Date: _____
 Telephone: _____ Purchased From: _____
 Circle: Half Whole Quarter (\$20 Fee) Hanging Weight: _____ lbs.

****REGULAR CUT FOR SIDE OF BEEF with an approximate average weight of 650 lbs. includes**

\$.89/LB. - CUT, GRIND, WRAP AND FREEZE

- | | | |
|-------------------|----------------------|----------------------|
| 10- Round Steaks | 7-Sirloin Tip Steaks | 5-Top Sirloin Steaks |
| 12-T-Bone Steaks | 12-Ribeye Steaks | 3-Arm Roasts |
| 8-10 Chuck Roasts | 40-60 lbs. Hamburger | |

(Hamburger packaged in 1 ½ lbs packs and Steaks 2 per pack)

PLEASE SPECIFY: Circle YES or NO

REGULAR CUT	YES	NO
Round Steak	YES	NO
Sirloin Tip	YES	NO
Top Sirloin	YES	NO
T-Bone Steak <u>OR</u> New York & Filet	YES	NO
Rib Eye Steak	YES	NO
Arm Roast	YES	NO
Chuck Roast	YES	NO
Tri Tip	YES	NO

Other Options: *Note: May reduce amount of Hamburger

Brisket (1, 5-10 lbs.)	YES	NO	HALF OR WHOLE
Flank Steak (1, 1-2 lbs.)	YES	NO	
London Broil (3, 1.5 lbs.)Will eliminate Top Rounds	YES	NO	
Stew Meat.....\$1.75/lb.	YES	NO	# of lbs. _____
Skirt Steak	YES	NO	
Tenderized Round Steak.....\$1.75/lb.	YES	NO	
Beef Jerky.....\$18.50/lb. 3 lb. Minimum	YES	NO	# of lbs. _____
Smoked Summer Sausage....\$3.50/lb.12lb.Min.	YES	NO	# of lbs. _____
Smoked Kielbasa.....\$3.50/lb. 15 lb. Minimum	YES	NO	# of lbs. _____
Short Ribs	YES	NO	
Bulk Sausage.....\$2.25/lb. 5lb. Minimum	YES	NO	
Link Sausage.....\$3.40/lb.	YES	NO	
Breakfast	YES	NO	# of lbs. _____
Italian	YES	NO	# of lbs. _____
German	YES	NO	# of lbs. _____
Chorizo	YES	NO	# of lbs. _____

Please Check : Sliced Liver _____ Sliced Heart _____ Tongue (Extra \$10) _____ Soup Bones _____

****PLEASE READ: If the live weight is 1200 lbs., the hanging weight is reduced 50-60% which will bring it to 550lbs.**

Aging of Beef for 14 days could reduce it by another 7%. After cutting and trimming fat, the carcass could lose another 40-60% depending on the cut and the fat content.