

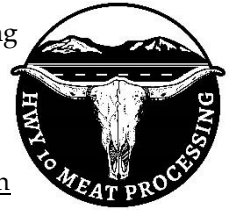
Standard Beef Cut - WHOLE or HALF

Drop-off Date _____

Contact: _____

Phone: _____

HWY 10 Meat Processing
2681 State Hwy 10
Walsenburg, CO 81089
(719) 890-4581
hwy10meats@gmail.com



- * A freezer fee of \$10/day applies 5 days after the first call to pick up meat.
- * Minimum ground &/or stew meat package weight is 1 pound.
- * **Any specifications left unmarked will become ground beef.**
- * Any meat left for 30 days becomes property of HWY 10 Meat Processing.
- * Additional charges for offal processing & head or hide retention⁴.
- * Additional charges for rushed orders & prolonged aging requests.
- * All steaks will be cut at a single thickness
- * *Processing fees are subject to change without notice.*

BEEF

Please fill out IMMEDIATELY, at or before drop-off
Mark each selection clearly; call us with any questions

Custom Cut: (Add 1 fee of \$0.25 per HCW lb for changes)

STANDARD Cut:

Whole

Half

PREFERENCES:

Thickness of STEAKS - 3/4" 1" 1.25" 1.5"

Number of STEAKS/package: 2

Weight of Roasts _____ lbs. OR Crockpot size [3.5-5lbs]

Ground Beef: 1 lbs/package

Ribeye Steak	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> Boneless	<input type="checkbox"/> Grind	<u>Notes for Butchers:</u>
Ribs	<input checked="" type="checkbox"/> Cracked for Short Ribs		<input type="checkbox"/> Grind	
Chuck	<input checked="" type="checkbox"/> Roast	<input type="checkbox"/> Steak	<input type="checkbox"/> Grind	
Arm Roast	<input checked="" type="checkbox"/> Roast		<input type="checkbox"/> Grind	
Brisket	<input type="checkbox"/> Whole	<input checked="" type="checkbox"/> Split in 1/2	<input type="checkbox"/> Grind	
T-Bone ¹	<input type="checkbox"/> Yes	OR NY Strip/ Filets	<input type="checkbox"/> Yes	
Top Sirloin	<input checked="" type="checkbox"/> Steak		<input type="checkbox"/> Grind	
Sirloin Tip	<input checked="" type="checkbox"/> Roast	<input type="checkbox"/> Steak	<input type="checkbox"/> Grind	
Rump Roast	<input checked="" type="checkbox"/> Roast		<input type="checkbox"/> Grind	
Round	<input type="checkbox"/> Roast	<input checked="" type="checkbox"/> Half Steak <input type="checkbox"/> Whole Steak	<input type="checkbox"/> Grind <input checked="" type="checkbox"/> Tenderize	
Flank Steak ¹	<input type="checkbox"/> Yes		<input checked="" type="checkbox"/> Grind	
Skirt Steak ¹	<input type="checkbox"/> Yes		<input checked="" type="checkbox"/> Grind	
Stew Meat ²	<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes: <u>1</u> lbs/package		Number of Packages: <u> </u>	
Cross-Cut Shanks	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Thickness: _____		
Offal ³	<input checked="" type="checkbox"/> NONE <input checked="" type="checkbox"/> Donate	<input type="checkbox"/> Tail <input type="checkbox"/> Tongue <input type="checkbox"/> Liver <input type="checkbox"/> Heart		

25 lb batch MINIMUM. Per batch

Ask for Pricing

Snack Sticks

- Regular/Original
- Pepperoni
- Jalapeno
- Jalapeno & Cheese

Summer Sausage

- Regular/Original
- Jalapeno
- Jalapeno & Cheese

Ground Wt.: _____

Prices subject to change.

HCW: _____ / _____

SIGNATURE: _____ Date: _____

Date Called for P/U: _____ Agree to P/U: _____ Deposit/Payment Received: _____

*Split Carcass Fee(s): Apply if the processing of a whole beef, for *one* producer/customer, is cut with different specifications per Half or Quarter Beef.

¹ Only **ONE** choice available to customers processing a half beef. Whole Beef both options are available.

² Standard packaging for stew meat is 6, one-pound pkgs *per HALF beef*; requesting more impacts the amount of ground beef yield.

³ *Additional processing fees apply.* Offal: \$5: heart, tongue, tail; \$10: liver; (total \$25).

Producer: _____

Contact for Pick-up: _____