

Harper's Meats

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Date of Slaughter _____
Animal ID/Farmer: _____
BEEF Whole _____ Half _____ 1/4 _____
Name: _____
Address: _____
City _____ State: _____ Zip: _____
Phone: _____
Email: _____

Steaks _____ No in pkg. _____ Thickness
1 per package chops additional \$.10 per bag.

_____ T-Bone: _____ **OR** _____ Filet _____
_____ Porterhouse _____ _____ NY Strip _____
_____ Ribeye _____
_____ Sirloin _____
_____ Round 1/2 Steaks _____
_____ Tenderized _____ (\$5.00 per quarter)
_____ Minute Steaks _____ (\$5.00 per quarter)

Roasts:

1.5 lb. – 2.5 lb. 2.5 lb. – 3.5 lb. 3.5 lb. - 4.5 lb.

_____ Sirloin _____
_____ Tip Roast _____ or _____ Beef Tips _____
_____ Rib Roast _____
_____ Chuck Roast _____
_____ Rump _____
_____ Shoulder _____
_____ Stew _____
_____ Short Ribs _____
_____ Soup Bones _____
_____ Brisket _____
Burger: 1 # pkg _____ 1 1/2 # pkg _____ 2 # pkg _____
Patties (1.00 per pound extra, 30-pound batch minimum) _____
LIVER HEART TONGUE Kidney

INSPECTED: _____
NFS: _____
DATE PACKAGED: _____
Ambulatory: Yes or No - Over 30 Months: Yes or No

Carcass Wt.:

Processing \$.97/# Regular Processing

Slaughter Cost:

1/4 = \$45.00
1/2 = \$65.00
Whole = \$110.00
Small bull or carcass over 900 lb. = \$130.00
Large bull additional \$40.00

Extra's:

Total:

**** All cutting instructions MUST be called in by Friday the week the animal is brought in, if not done so we will do standard cutting and wrapping for 2 people.**

**** Due to state law, beef over 30 months of age will have boneless steaks.**

**** PRICES SUBJECT TO CHANGE WITHOUT NOTICE.**