

NAME		CONTACT	
Indicate the source of animal to be slaughtered:	<input type="checkbox"/> Myself	<input type="checkbox"/> Farmer	_____ (Please write full name)
Intended recipient of product after processing:	<input type="checkbox"/> Myself	<input type="checkbox"/> My Client / Others	(Please fill out table below)
Multiple Intended Recipient List			
NAME	PRIMARY NUMBER	SECONDARY NUMBER	PICK UP PLANS
			<input type="checkbox"/> Myself OR <input type="checkbox"/> My Client
			<input type="checkbox"/> Myself OR <input type="checkbox"/> My Client
			<input type="checkbox"/> Myself OR <input type="checkbox"/> My Client
			<input type="checkbox"/> Myself OR <input type="checkbox"/> My Client
ADDITIONAL NOTES:			
1. Indicate the kind of animal you are submitting for: _____	2. If applicable, please include tag / marker of animal:	3. Indicate portion of animal to be processed: <input type="checkbox"/> Whole <input type="checkbox"/> Half	4. Who is the intended recipient? <input type="checkbox"/> Myself <input type="checkbox"/> Other:
5. Please provide a summary of what you're looking for. The more detail, the better the estimate.			

I certify that the selections I've made are true and accurate. I attest to reading and agreeing to the **General Order Submission Guidelines**, the **Additional Storage and Pick Up Acknowledgement**, and the **Meat Cut Yield Acknowledgement** that were provided to me alongside this form.

Signature

Date

General Order Submission Guidelines

- **Butcher reserves the right to make cuts using their discretion.**
With any profession, there are certain circumstances that may warrant our expertise when processing your animal. We will always attempt to contact you prior to any changes to the order.
- **Estimates are subject to change**
We provide estimates based off average weight and therefore subject to change.
- **There is a \$5/per organ removal fee for wild game**
Any and all organs that remain intact upon receiving the animal must be removed for processing and are subject to this fee.
- **Unkempt carcasses may incur additional charges**
Any carcass that does not meet our cleanliness standards are subject to additional cleaning fee.

Additional Storage & Pick Up Acknowledgement

- **Payment is accepted at time of pick up**
Payment for smoked and cured products are due at time of pick up, not during pick up of any fresh meat goods you may have ordered.
- **Additional fees will be applied if not picked up by deadline.**
You will receive a call indicating your pick up window. It is extremely important that you pick up your order in the designated window provided by our butchers and staff to avoid waste.

We typically hold beef products between 13 - 15 days after cut.

Meat Cut Yield Acknowledgement

- **Step 1: Converting an animal into a carcass**
Dressing percentage (DP) relates the weight of the carcass to the weight of the live animal and is calculated as: $(\text{Carcass Weight} \div \text{Live Weight}) \times 100$. *This can be affected by many things* (such as gut fill, fatness, mud on the hide, or shorn versus unshorn). Very fat animals have higher dressing percentages than light very lean animals.



~60%

The average dressing percentage for cattle is about 60-62%.

Example:
Live weight = 1312 lbs.
Actual DP = 60%
Carcass wt. = 787 lbs.

Beef

For bone-in beef, expect no more than 65-70% of the carcass weight back as meat. For boneless, 55-60%.

Example:
Carcass wt. = 787 lbs.
Boneless beef = 472 lbs.

- **Step 2: Making cuts out of a carcass**
This is where it starts to get tricky to predict just how much meat the carcass will yield because that depends largely on how you order the meat cut. Bone-in or boneless? Opting for boneless cuts will reduce your total pounds of meat returned. Do you want ground meat with 10% fat or 20% fat? Lower fat content ground meat will result in more discarded fat, thus reduced total pounds of product received. Was the animal overly fat to begin with? If the animal was fat from the start, more fat will need to be trimmed away, thus reducing total pounds of meat returned.
- **Step 3: Aging and further processing (optional)**
The longer a whole carcass ages (hangs), the more moisture it loses due to evaporation, thus losing weight. Instead of aging an entire carcass for > 2 weeks, ask if your butcher is willing to age just the middle meats aged. Ordering bacon? Cured hams? Smoked sausages? Applying a heat process to meat cuts will also reduce the total yield of meat returned from an animal. Different products have different yields.