Date: N	ame:	
	ddress:	
$\frac{\text{LIBERTY}}{\text{MEATS}}$	10ne:	
227 S Avshire Street	mail:	
	D# HCW	
No Kill fee. \$1.07 pe	ef Cut Sheet r pound hanging weight ed, paper available upon request	
Steaks: T-Bones: Thickness: Sirloins: Thickness: Ribeye: Thickness: Sirlion Tip Steaks: Thickness: Round Steaks: Tenderized (\$1.00 per lb.)	Roasts: All roasts packaged 3-5 lbs Chuck RoastOR Ground Beef Arm RoastOR Ground Beef Eye of RoundOR Ground Beef Top of RoundOR Ground Beef	
Misc Cuts – Flank Steak OR Ground Beef Inside Skirt/Fajita Meat OR Ground Beef Short Ribs OR Ground Beef Tri Tip OR Ground Beef Brisket: Whole or Cut in ½ Bone Marrow Bones: Yes or No	<u>Modifications & Special Requests:</u> (may result in an upcharge)	
Ground Beef: Packages 1.3 – 1.5 lbs. each		
Minimum processing fee: \$700 Deposit: \$250 A \$25 service fee will be added if you pay with a card at pickup. All meat not picked up within 7 days of notification will be charged a \$5 per box storage fee	Customer Signature:	

^{**} Individual carcass yields vary due to age, breed, sex, genetics, finish, cutout request and condition of the animal. Therefore, we are unable to predict the exact yield of your animal. Beef carcass yields range from 48-60 % of the of cold carcass weight with an average yield of 52%.

ID#

Carcass Weights

	Right Side		Left Side	
Date:	Hot CW:	Total Hot CW:	Hot CW:	Employee Initials:
Date:	Cold CW:	Total Cold CW:	Cold CW:	Employee Initials:
	Carcass Temp:	Carcass Shrink %:	Carcass Temp:	

Box Weights Right Side		
Box	Weight	Initials
1		
2		
3		
4		
5		
6		
7		
Total Lbs.		

Box Weights Left Side		
Box	Weight	Initials
1		
2		
3		
4		
5		
6		
7		
Total Lbs.		

Total Weight of all Boxes	
Total Bone Barrel Weight	
Red Meat Yield for cold carcass weight	
Bone Barrel % of cold carcass weight	

CUSTOMER SIGNATURE:	DATE:
LIBERTY MEATS SIGNATURE:	DATE: