Drop-off Date
1

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



## **B**EEF

<u>Please fill out IMMEDIATELY, at or before drop-off</u> Mark each selection clearly; call us with any questions \* 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 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.

STANDARD Cut: Whole Beef  Half Beef			
PREFERENCES:	Thickness of STEAKS - 3/4" 1" 1.25" 1.5"	Number of STEAKS/package: 2	
I REPERENCES.	Weight of Roastslbs. OR Crockpot size G	round Beef:1lbs/package	
* Any specifications left unmarked will become ground beef.			
Ribeye Steak	Bone-In Boneless Not	es for Butchers:	
Ribs	Cracked for Short Ribs		
Chuck	☐ Roast ☐ Steak ☐ Boneless		
Arm Roast	☐ Roast ☐ Stew ☐ Boneless		
Brisket	☐ Whole ☐ Split in ½		
Cross-Cut Shanks	☐ Yes ☐ No		
T-Bone <sup>1</sup>	☐ Yes OR NY Strip/ Filets ☐ Yes		
Top Sirloin	☐ Steak	25 lb batch MINIMUM. Per batch	
Sirloin Tip	☐ Roast ☐ Steak	Ask for Pricing Snack Sticks	
Rump Roast	☐ Roast ☐ Stew	Regular/Original	
Round	☐ Roast ☐ Steak ☐ Tenderized Cubed Steak	Pepperoni  Iglapeno	
Flank Steak	☐ Yes ☐ No	☐ Jalapeno & Cheese	
Skirt Steak	☐ Yes ☐ No	Summer Sausage Regular/Original	
Stew Meat	<ul><li>No</li><li>Yes: lbs/package</li><li>Number of Packages: _</li></ul>	☐ Jalapeno ☐ Jalapeno & Cheese	
Offal <sup>3</sup>	☐ NONE ☐ Tail ☐ Tongue ☐ Liver ☐ Heart	Ground Wt.:	
*SIGNATURE:	Date:	Prices subject to change.  HCW:/	
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 <u>ONE</u> choice available to customers processing a half beef. Whole Beef both options are available.  2 Additional fee for ¼ beef cut \$25.00 per ¼ beef.  3 Additional processing fees apply. <u>Offal</u> : \$5: heart, tongue, tail; \$10: liver; (total \$25).  • Required			
Producer:	Contact for Pick-up:		