



Name _____ Email: _____

Address: _____ Phone: _____

INSTRUCTIONS: Standard cuts in grey based on whole beef. Change as you like. Red show typical whole beef yields (this will vary with EACH cow). Contact us with any questions!

Cut Sheet: Whole Beef or Half Beef Will come frozen in several 40-50 lb boxes.

- Chuck Roasts ~3 lbs { } Boneless {X} Bone-in **OR** Put into ground ~45 lbs
- Brisket: Brisket { } Cut in 1/2 {X} Leave Whole **OR** Put into ground ~9 lbs
- Rib: Ribeye Steaks { } Boneless {X} Bone-in ~20 lbs
- Loin: Filet NY Strip Steak **OR** T-Bone Steaks Thickness: .75" 1" 1.5" ~19 lbs
- Sirloin Steaks { } Boneless {X} Bone-in **OR** Put into ground ~18 lbs
- Round: Sirloin Tip Roasts ~3 lbs London Broil ~3 lbs Bottom Round Roast ~3 lbs
- Eye of Round Roast ~3 lbs Top Round Roasts ~3 lbs ~58lbs
- Other: Skirt Steak Flank Steak Flat Iron Steak Hangar Steak ~14lbs
- Stew Beef 30 lbs _____ 1 lb packs **OR** _____ 2 lb packs ~30lbs
- Beef Bones _____ 2 lb packs **OR** _____ 4 lb packs ~40lbs
- Organ: Liver { } Sliced {X} Whole ~9lbs
- Heart Kidneys Tongue Kidneys. Oxtail ~8lbs
- Ground: _____ 1 lb packs **OR** _____ 5 lb packs ~200lbs

Sausage: If you'd like some of your ground beef to be made into sausage, please choose below. **50lb MINIMUM** for each type of sausage.

- _____ Chorizo
- _____ Italian (Mild, Sweet, or Hot)

Pay \$500 Deposit, then email completed form to traci@lucky3farm.com. Cash is preferred. We will take credit/debit cards but you will have to pay the 3% processing fee. Typical wait for a cow is 2-8 months. Once cow goes to processor, it takes 3-4 weeks for you to get meat. Deposit is non-refundable, but can be transferred to person of your choice. All sales are final. Perishable product. Handle properly, refrigerate or freeze as appropriate. Final price based on hanging weight. Deboning decreases yields. Prices, cuts, and terms subject to change & availability. Our 100% grass fed gourmet beef is lean and naturally delicious. It does require slower cooking at lower temps for optimal results. By signing below, I agree to these terms, I have fully read information pertaining to half/whole beef on the web site, and I fully understand approximate yields I should receive.

Signed _____ Printed: _____
_____ Date: _____

Pricing	Whole	Half
Hanging Weight (lbs)	~525	~262
Price per lb.	\$9	\$10
Typical Yield	~470 lbs	~235bs
Typical Total	\$4725	\$2620

Pricing includes slaughter, cutting, packaging, and sausage making. We will also pick up the finished meat from the processor for you. You will then pickup from the farm at your convenience. We use Acre Station Meats in Plymouth NC as our processor. They are USDA inspected and have strict animal welfare practices. We dry age all our beef 14 days. Meat is vacuum packed and flash frozen at the facility. The ground beef is packaged in plastic tube packaging (not vacuum packed.)