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**$.79/lb. Processing**

**$80 Harvest Fee**

**$25 Quartering Fee**

**BLACK RIVER MEATS**

W11593 Maplehurst lane e.

Withee, wi 54498

 **715-229-9272**

**Hanging:**

\_\_\_\_\_\_\_ /\_\_\_\_\_\_\_

**Customer Information**

First Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Last Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cull Date:\_\_\_\_\_\_\_\_\_

Street Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City: \_\_\_\_\_\_\_\_\_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_\_\_\_\_\_ Email:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Beef Cuts**

Steaks (circle selection):

* Rib Steak ***/ Ribeye /*** Prime Rib

 (Bone-In) (Boneless) Roast

½” ***¾”*** 1” Thickness

1  ***2*** 3 4 per pack

* ***Sirloin: Bone-In*** OR Boneless

½” ***¾”*** 1” Thickness

1  ***2*** 3 4 per pack

* ***T-Bone & Porterhouse***

OR

 New York Strip & Filet Mignon

½” ***¾”*** 1” Thickness

1  ***2*** 3 4 per pack

\*Animals graded 30 months or older by our USDA inspector will automatically be cut into Boneless Steaks.

***Round Steak***

*(Top Round, Bottom*

*Round, Eye of Round)*

½” ***¾”*** 1”Thickness

 (OR Ground Beef)

1  ***2*** 3 4 per pack

Roasts:

 Off the Hindquarter

* Rump Roast
* ***Sirloin Tip Roast***

 Off the Front Quarter

* ***Chuck Roast***
* Arm Roast (Pot Roast)

***2-3#’s*** Other:

Ground Beef:

***1*** OR 2 lb. packages

Other: (OR Ground Beef)

* ***Short Ribs***
* ***Brisket***

Extras: (at no extra cost)

* Soup Bones
* Tongue
* Heart
* Liver
* Oxtail