

All Natural Angus Beef Order Form

2015B



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SECTION I: CUSTOMER INFORMATION

Name:	
Address:	
Phone:	
Email:	

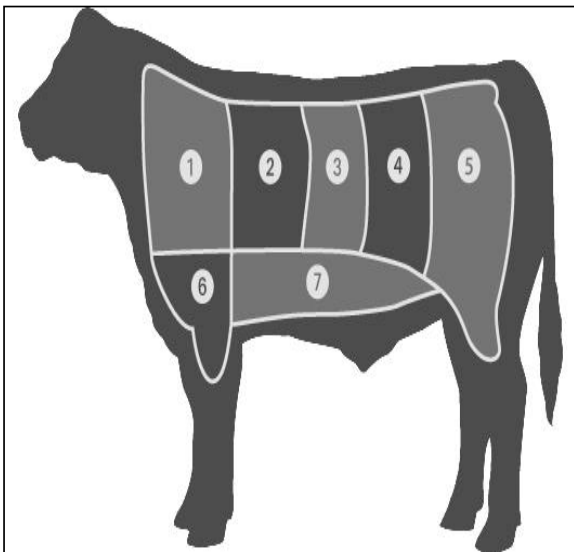
SECTION II: ORDER & PRICING

all weights and prices are approximate, and can vary up to 15% per animal

	Approx. Hanging Weight	Approx. Retail Cuts	\$/lb Hanging Weight	Approx. Total Price	Please Select Below	Cutting instr. needed
Quarter	175 lbs	112 lbs	\$5.35	\$936		yes
Side	350 lbs	225 lbs	\$5.25	\$1,837		yes
Whole	700 lbs	450 lbs	\$5.15	\$3,605		yes
Sampler Pack*	40lbs			\$425		no
Ground Beef**	40lbs			\$250		no

*Sampler Pack will include a selection of cuts and will be approximately 1/3 steaks, 1/3 roasts, 1/3 ground beef by weight

**Ground Beef Unit will have approximately 40 1-lb packages



SECTION III: CUTTING INSTRUCTIONS

(for quarters, sides, and whole orders only)

GENERAL:

Steak Thickness:		"
# steaks/package:		
Size of Roasts:		lb
Freezer wrap		or Vacuum wrap*
(*additional charge \$.25/lb)		

1 - CHUCK: (25%)

A- roast		or ground beef	
B- shoulder roast*		or ground beef	

(*also known as a bolar or pot roast)

2 - RIB: (10%)

A- rib steaks		or boneless ribeye steaks	
		or standing rib roast	
B- short ribs		or ground beef	

3 - SHORT LOIN: (9%)

T-Bone & Porterhouse		or strip steak & tenderloin	
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4 - SIRLOIN: (10%)

A- sirloin steaks	and	tenderloin (no selection needed)
B- sirloin tip roast		or chip steaks (steak-ums)

5 - ROUND: (24%)

A- bottom round roast	Y	N
B- rump roast	Y	N
C- eye round roast	Y	N

if you do not want one of the above roasts, you can make it into:

	ground beef		or tenderized cube steak	
D- top round roast			or london broil	
			or sandwich steaks	

6 - SHANK & BRISKET: (10%)

A- soup bones	Y	N
B- corned beef brisket		
		or fresh brisket roast
		or ground beef

7 - PLATE & FLANK: (11%)

A- soup meat		or ground beef	
B- flank steak		or ground beef	

OTHER:

hamburger patties		lbs.
stew meat	Y	N
heart	Y	N
tongue	Y	N
tail	Y	N
liver	Y	N

Important Notes:

1-if you take all the standard cuts listed above, about 35% of the order will be ground beef from all the trimmings, etc. If you opt to put additional cuts into ground beef, this percentage will increase.
2-when ordering a quarter, the butcher reserves the right to make some adjustments to your cutting requests to make it work out evenly with the other quarter from that side.