

Butcher Date ____/____/____
 Carcass Number _____ (Office use only)

Beef Cutting Instructions
 Del Fox Meats Inc. 360-629-3723
 7229 300th St NW, Stanwood WA 9829

Last, First Name	Customer/Buyer	Last, First Name	Farmer/Seller
Contact Phone #1		Contact Phone #1	
Contact Phone #2		Contact Phone #2	
Address		Beef Qty: Whole-- 1/2-- 1/4	
State, Zip		Beef Hanging Weight (if known):	

How Many Steaks Per Package 2, 3, or 4 only please _____?

What Size Roast 2-3/lbs., 3-4/lbs., or 4-5/lbs. _____/lbs.?

Trim Meat Ground for Burger will be in 1/lb. packages.

Burger patties can be made for and extra charge

Patties are 20/lb. Minimum and are 1/4/lb., 1/3/lb. or 1/2lb. only at 4 per package. _____ lbs.

➤ FRONT Cuts

- Pot (Chuck) Roast Choose One --*Roast—Steak- All Steak—Trim Meat—1 or 2 only _____
- Chuck Steaks Choose One --Steak—None _____
- Crossrib (Pot) Roast Choose One --*Roast---Steak—Trim Meat _____
- Arm (Pot) Roast Choose One --*Roast—Trim Meat _____
- “Prime” Rib Choose One —Roast Cut to Size--Whole—*Steaks _____

➤ HIND Cuts

- T-Bone Choose One—*Steaks-Trim Meat _____
- OR Half Beef ONLY Orders Over 300/lbs. Choose--New York & Tenderloin Steaks _____
- Sirloin Choose One—*Steaks--Trim Meat _____
- Flank (only one per half beef may not be available for Qtr. Beef)
 Choose One—Steak--None _____
- Sirloin Tip Choose One—*Roast—Steak—Trim Meat _____
- Rump (Oven Roast) Choose One—*Roast—Steak—Trim Meat _____
- Top Round Choose One—*Steak—London Broil—Trim Meat _____
- Bottom Round Choose One—Steak—*Cubed—Trim Meat _____

➤ OTHER

- Stew Meat Choose One—Yes- or--None _____
- Short Ribs Choose One—Yes (English Block)—Plate (Whole)
 —Flanken Style (Flat Thin Cut)—Trim Meat _____
- Soup Bones Choose One—Yes---None _____
- Dog Bones Choose Yes of No _____
- Special Requests/Comments _____

*Suggested Selection

2022 WSDA Processing Fees

(Beef, Lamb and Pork Butchered beginning May 1st, 2022)

Beef

\$110. Butcher (Slaughter/Harvest fee per animal),

plus **\$0.79/lb. Hanging Weight Cutting and Wrapping.**

with additional processing available

\$250. Butcher Only (leave at the farm, and cut your own)

Half Beef carcass orders need to be at least 200/lbs. for us to wrap split quarters.

Hogs

\$85. Butcher (Slaughter/Harvest fee per animal),

plus **\$0.79/lb. Cutting and Wrapping.**

Additional fees for curing & smoking, bacon slicing, sausage seasoning.

\$150. Butcher Only (leave at the farm, and cut your own)

Whole Hog carcass orders need to be at least 140/lbs. for us to wrap split halves.

Sheep/Goats

\$50. Butcher (Slaughter) Fee per animal,

plus **\$0.79/lb. Cutting and Wrapping/ \$60.Minimum**

with additional/special cuts available

\$80. Butcher Only (leave at the farm, and cut your own)

Whole Sheep or Goat carcass orders need to be at least 50/lbs. for us to wrap split halves.