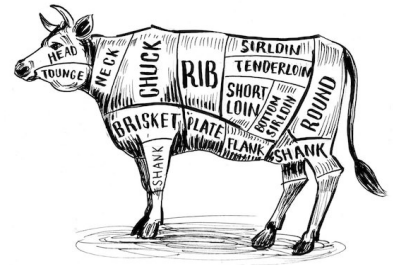


SCHEDULED CUT DATE _____ / _____
 USDA OR CUSTOM

DONE ON: _____ BOXES: _____

POWELL MEAT COMPANY
BEEF CUTTING INSTRUCTIONS
 660.383.9001 or travis@powellmeatco.com



Carcass # _____

NAME _____ PHONE _____ WHOLE/HALF/QTR.

ADDRESS _____ EMAIL _____

FARMER _____ PHONE _____ FARM SLAUGHTER: Y / N

HANG WT _____ SLAUGHTER DATE _____ APPROXIMATE HANG DAYS _____

PICK UP WITHIN 7 DAYS AFTER COMPLETION OR A FEE OF \$10 PER DAY WILL BE ADDED TO YOUR GRAND TOTAL.

Signature _____ Date _____

SLOT WHEN PUT IN FREEZER / INITIALS / BOX WEIGHT

SLOT #	/	INT	/	WEIGHT	SLOT #	/	INT	/	WEIGHT	SLOT #	/	INT	/	WEIGHT
1.	_____	_____	_____	_____	6.	_____	_____	_____	_____	11.	_____	_____	_____	_____
2.	_____	_____	_____	_____	7.	_____	_____	_____	_____	12.	_____	_____	_____	_____
3.	_____	_____	_____	_____	8.	_____	_____	_____	_____	13.	_____	_____	_____	_____
4.	_____	_____	_____	_____	9.	_____	_____	_____	_____	14.	_____	_____	_____	_____
5.	_____	_____	_____	_____	10.	_____	_____	_____	_____	15.	_____	_____	_____	_____

WHOLE HALF QTR.

25 LBS Minimum

Brats \$5/# _____

Patties \$2/# _____

Sp. Patties \$5/# _____

Snack Sticks \$7/# _____

Jerky \$25/# _____

Farm Kill fee = \$150 + \$1.35 per mile _____

Emergency Farm Kill fee = \$300 + \$1.35 per mile _____

Plant Slaughter / Disposal fee = \$70 \$35 \$25

Label Design fee = \$50

Process .85(+14 1.00)x _____ LBS = \$ _____

Tenderize/Stew/Fajita .75x _____ LBS = \$ _____

20C 10R BONELESS fees _____ = \$ _____

SPECIALTY ITEMS _____ = \$ _____

RS/VAC-SEAL _____ = \$ _____

PMC BEEF \$4.50x _____ = \$ _____

USDA Fee \$30 = \$ _____

Boxes \$2.50x _____ = \$ _____

Tax = \$ _____

GRAND TOTAL = \$ _____

Date Called	INT	Comments
1	_____	_____
2	_____	_____
3	_____	_____
4	_____	_____
5	_____	_____
Paid / PU / INT		

CUSTOMER NAME _____ HW: _____ 1/4 1/2 Whole

FARMER NAME _____ DONE ON/INT: _____

USDA OR CUSTOM _____ SCHEDULED CUT DATE _____ / _____

BEEF 30 MONTHS AND OVER BACKBONE REMOVED AND PROPERLY DISPOSED:

Initials _____ Date _____ Cuts given by _____

BEEF

CUT	GRIND	PACK		COMMENTS
			NECK grind / soup bones	
			SHANKS grind / soup bones	
			BRISKET 1/2 / whole / grind	
			CHUCK / ARM ROAST BN-IN / BN-LS _____ # grind	
			RIBEYE BN-IN / BN-LS _____" _____ pk ROAST _____ # Tied Y / N	
			RUMP ROAST _____ # / GRIND ROUND TENDERIZED ROUND STEAK _____ # _____ pk STEW _____ # - 1# pk	
			SHORT RIBS Yes / Grind	
			LOIN Strips _____" _____ pk Filets _____" _____ pk 1/2 & 1/4 can only Porter or T-Bone _____" _____ pk choose one	
			SIRLOIN BN-IN / BN-LS _____" _____ pk	
			FLANK/SKIRTS grind / fajita / whole	
			GROUND BEEF 80/20 # PER PACK 1 2 5 10	
			PATTIES _____ #s Total 1/4 # 1/3 # 1/2 # _____ per pk 25# minimum	
			BRATS _____ #s Total _____ per pack 25# minimum	
			ORGANS Liver / Heart / Tongue / Oxtail	
			WRAPPING Stuff Burger in Bags - NO FEE Roll Stock / VAC Seal: Steaks / Roasts / Grind \$0.65/lbs Bone Guard per package \$0.75 _____ pk	