

PLEASE FILL OUT COMPLETELY. ANYTHING LEFT BLANK WILL BE BUTCHERS CHOICE; IF USDA OR CUSTOM IS NOT SPECIFIED, USDA PROCESSING AND PRICING WILL AUTOMATICALLY BE APPLIED.

# McBRIDE

## MEATS CO.

(423) 837-4888

mcbriidemeats@gmail.com  
 South Pittsburg, Tennessee  
 mcbriidemeatsco.com

Customer: \_\_\_\_\_ Phone: \_\_\_\_\_

Cow Identification: \_\_\_\_\_ Hanging Weight: \_\_\_\_\_

Supplier if different from Customer: \_\_\_\_\_ Phone: \_\_\_\_\_

USDA or Custom? Whole or Half Beef Farm Label/Logo? Y or N

Hang time desired if over 14 days \_\_\_\_\_ \*Over 14 days – (+0.022 per lbs per day)

Do you want the meat boxed? Y or N? \* (+ \$6.00 per box)

Steaks Per Pack \_\_\_\_\_ Steak Thickness \_\_\_\_\_ Roast Size by weight? **2-3lbs** or over **3lbs**

Single Pack steak (+\$20.00)

USDA Inspected processing is \$1 per lb hanging weight, Custom processing is \$0.85 per lb hanging weight. \$50 kill fee. Minimum fee \$500 per head. Carcass weights over 1000 lbs add an extra \$0.15 per lb hanging weight. For Specialty cuts (not listed below) cost is an extra \$2 per lb. Special instructions to butcher including any specialty cuts desired:

Please Circle/Highlight among the following choices:

Brisket Roast:	Full	Half	Grind
Chuck Roast(bone-in)	Chuck Roast(boneless)		Chuck Eye Steaks Grind
Shoulder Roast	OR		Grind
Ribs:	Short	Korean	Grind
Skirt Steak	OR		Grind
Prime Rib Roast	Ribeye Steak(bone-in)		Ribeye Steak(boneless) Grind
TBone OR	Filet Mignon & New York Strip		Grind
Flank Steak	OR		Grind
Sirloin Steak	Sirloin Roast	Grind	
Sirloin Tip Steak	Sirloin Tip Roast		Grind
Cube Steak(Tenderized)	Top Round Steak	Top Round Roast	Grind
Rump Roast	OR	Grind	
Stew Meat	OR		Grind

Soup Bones/ Osso Bucco Y or N

Organs: including Tongue and Oxtail Y or N

Ground Beef (85/15 is Standard Ratio)

Lean/Fat Ratio- Circle One: 80/20 85/15 90/10

Package Size- Circle One: 1lb 2lb 5lb

Hamburger Patties (25lb min) 4 per pack – [circle one] Smash(+0.85) or Puck(+1.50)

Sausage Links (25lb min) - \$2.00/lb

Sausage Patties (25lb min) - \$1.50/lb – \$10 per flavoring of choice