



Bar W Beef Custom Cut Instructions Sheet

- ☐ Labeled for individual resale
☐ Custom logo

Harvest Fee- \$100.00/hd

Processing Fee- \$0.94/lb HCW

Offal Processing Fee- \$0.94/lb

USDA Grading- \$50.00

Additional dry age time \$10 per day up to 21 days.

Beef left over 14 days will incur a cold storage fee of \$25/day

Phone Number- (435)250-8241

1111 West HWY 132, Nephi, UT 84648

Name:	Number:	Harvest Date:
Animal Tag #:	ID Number:	Hanging Weight:

Mark (✓) on the cuts you want, and (✗) beside the cuts you want put into ground beef
 (S) standard option will be used if left blank

- ☐ Sirloin Steak Thickness: _____ Quantity per package: _____
- ☐ Ribeye Steak Circle one: Bone-in or Boneless Thickness: _____ Quantity per package: _____
- ☐ T-bone steaks OR New York & Tenderloin Steak Thickness: _____ Quantity per package: _____
 (Whole Beef can do both, ½ and ¼ must pick only one option)
- ☐ Rump Roast Circle One: 2-3lbs - 3-4lbs - 4-5lbs _____
- ☐ Chuck Roast Circle One: 2-3lbs - 3-4lbs - 4-5lbs _____
- ☐ Brisket Circle one: Half or Whole _____
- ☐ Sirloin Tip Circle one: Roast and/or Steaks _____
- ☐ Short Ribs _____
- ☐ Tri-tip _____
- ☐ Skirt Steak Circle one: Keep as is OR Fajita Meat _____
- ☐ Flank Steak Circle one: Keep as is OR Fajita Meat _____
- ☐ Flat Iron Steak _____
- ☐ Knuckle Bones _____
- ☐ Soup Bones _____
- ☐ Marrow Bones _____
- ☐ Stew Meat _____
- ☐ Picanah _____
- ☐ Ground Beef Circle One: 1lbs, 2lbs, 5lbs _____
- ☐ Offal- Circle the following options:
 Tongue, Liver (Sliced), Kidney, Kidney Fat, Oxtail, Heart, Cheek Meat _____
- ☐ Rendered Tallow for an additional \$1.00/lbs _____
- ☐ Any Specific Cuts- Please Specify below: _____

Bricks & Patties Options:

- Patties are available for an additional \$1.50/lb with a 25 lb minimum order.
- Available patty ratios: 2:1, 3:1, or 4:1 (patties per pound).
- Ground beef can be packaged in 1 lb bricks for an additional \$1.00/lb.