



Contact Information:

Name: _____

Phone: _____

Email: _____

Bulk Beef Cutting Options for Sides (half beef)

DELIVERY: ____2013 ____2014 ____2015

Cuts you receive and Options for Sides (approximately 265 - 300 lbs)

Steaks - 2/pkg, cut approx. 1" thick	Roasts (approx. 3 lb each)	Other:
KC Strips / Filets: 8	Rump: 2	*Soup Bones __Y __N
Sirloin: 4	Chuck: 1	*Knuckle Bones __Y __N
Rib-eye: 10	London Broil: 2	*Boiling Meat __Y __N
Filet Mignon: 4	Tri-Tip (1.5#): 2	*Short Ribs (4) __Y __N
Flank : 4		
Minute: 8	Frankfurters (4 pk): 12	Brisket: 1
		*Grind for burger? __Y __N

Approximately 70 # Burger: packaged in 2 lb packages
6 oz Patties ____Y ____N How many #_____

Availability of organ meats is dependent on the whim of the government meat inspector at the butcher.

Special requests for Sides? _____

BEEF PRICING: \$ per pound hanging weight

Side: \$6.25 / lb, hanging weight
Whole: \$6.00 / lb, hanging weight

TO COMPLETE YOUR ORDER:

Please make check payable to: 2LFARMS
Complete form with check & return to:

Cheryl Glidewell
23970 131st Street
Leavenworth, KS 66048-7271

Deposit required for reservations

Side: \$625
Whole: \$1250

Questions? Call or email us! cglidewell@2lfarms.com or tjmelling@2lfarms.com 888-282-9815

Processing is additional at approximately \$.30 per pound.

Hamburger patties are about \$.50 per pound processing. Deposits are non-refundable. Final Charge is based on the butcher's hanging weight and then your deposit is deducted from that total.

IMPORTANT NOTES:

ORDER AS SOON AS POSSIBLE: This is not a grocery store. Your deposit covers the costs of the animal which we custom raise for you. Don't wait until the month you want to place an order as there can be a several month delay.

Reservations are filled on a first-come, first-serve bases based upon receipt of deposit and cut-sheet.

You will be contacted when we receive your reservation and again on butcher day with the final charge. Final payment must be received within 2 weeks of billing or your deposit and meat will be forfeited.

Finish Dates are not guaranteed. Animals will finish in their own time, and we do not butcher on a schedule.

Beef is produced without any implied or expressed warranty. Our goal is to produce quality meats via humane, natural methods. However final product quality is also affected by factors outside our control including genetics, butcher handling, consumer preference, and chance. We cannot guarantee final product quality.