



Beef Sides

Contact Information:

Name: _____

Phone: _____

Email: _____

DELIVERY: ____2014 ____2015 ____2016

Cuts you receive and Options for **Sides (approximately 180- 230 lbs)**

Steaks - 2/pkg, cut approx. 1" thick)

KC Strips / Filets: 4

Sirloin: 4

Rib-eye: 10

Minute: 8

Flank : 4

Roasts (approx. 3 lb each)

Rump: 2

Chuck: 1

Arm: 1

Tri-Tip: 2

Frankfurters (4 pk): 12

Other:

*Soup Bones Y N

*Knuckle Bones Y N

*Boiling Meat Y N

*Short Ribs (4) Y N

Brisket: 1

*Grind for burger? Y N

Approximately 40 # 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: \$6.50 / lb, hanging weight

Whole: \$6.25 / lb, hanging weight

Deposit required for reservations

Side: \$625

Whole: \$1250

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

888-282-9518

Questions? Call or email us! clglidewell@2lfarms.com or tjmelling@2lfarms.com

Processing is additional at approximately \$.45 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.