



Whole Beef

Contact Information:

Name: _____

Phone: _____

Email: _____

DELIVERY: ____2014____ 2015 ____2016

Cuts you receive and Options for **Wholes (approximately 425- 500 lbs)**

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

KC Strips, Sirloin

Rib-eye, Filet Mignon

Round, Cube Steaks

Roasts (approx. 3 lb each)

Rump, Chuck, Arm

Tri-Tip

Brisket

*Grind for burger? __Y __N

Other:

*Soup Bones __Y __N

*Frankfurters __Y __N

*Boiling Meat __Y __N

*Short Ribs (8) __Y __N

Approximately 95 # 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.

If available, check those desired: Heart _____ Tongue _____ Oxtail _____ Liver _____ Kidney _____

Special requests for Wholes? _____

BEEF PRICING: \$ per pound hanging weight

Side: \$6.50 / lb, hw

Whole: \$6.25 / lb, hw

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

888-282-9815

Deposit required for reservations

Side: \$625

Whole: \$1250

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

Processing is additional at approximately \$.55 per pound.

Hamburger patties are additional \$.55 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.