

Natural Beef Order Form

Summer 2011

Thank you for ordering our natural beef!

You are purchasing a portion of a live steer. Our price includes the butcher fee and the price per pound of hanging weight of the steer. Please complete the information below and send your deposit to Holiday Valley Beef, LLC, to initiate your order.

Once we receive your deposit we will contact you to confirm your order.

This year's slaughter date is scheduled for July 31. With our 21 day dry age process, the beef will therefore be cut and available for pick up during the week of August 22.

During the first week of August, we will invoice you with balance due, once we have the actual hanging weight for your steer. Your balance is due immediately.

We will contact you once the beef is ready for pick at the butcher.

Only one customer name should appear here.

Customer Name:	(One Name Only, please.)				
Address:					
City, State, Zip:					
Phone number:					
Email:					
Qty	Item	Approx. Hanging Wt.	Approx. Finished Wt.	Price per Pound. ¹	Deposit
	1/4 mixed beef (1/2 side mixed)	170	115	\$4.40	\$300
Total Deposit					

1/4 Mixed Beef

We have the butcher do our standard cut for a 1/2 steer and divide the cuts into two matching sets. 1/4 beef results in approximately:

- Tenderloin 1-2
- Sirloin steaks 6-8
- T-bone steaks 4
- Rib steaks 4-5
- Round steaks 4-6
- Rump Roast 1-2
- Pot Roast 3
- Stew meat 2 packages
- Short Ribs 3-4 packages
- Ground Beef 30-35 1 pound packages
- Soup bones 3 packages

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