

Option A

11/03/21



Parish Meat Processing
 219 Corporate Drive, Sibley, LA 71073
 318-545-5808
info@parishmeatprocessing.com

Directions
 Fill out all Information Fields
 Highlighted Yellow = Chosen Option
 Highlighted Green=You may modify this area
 Bold and Italisized = Thickness Chosen

Please Fill Out ALL INFORMATION

Farmer Name:	Customer Phone Number:	Client	Farmer
Client Name:	Half Steer <input type="checkbox"/>	Who is paying for Processing?	<input type="checkbox"/>
Address:	Whole Steer <input type="checkbox"/>	Who is picking up the order?	<input type="checkbox"/>

Beef More Ground Option (Option A)

Slaughter Fee = \$100 Per		Processing Fee = \$1.15/lb hanging weight	
Cutting options vs. Grinding		Steak Thickness	Number per Pack
Steaks			
Ribeye:	Steaks	Grind (3/4" 1" 11/4" 11/2") Boneless or Bone-In	Per pkg <u>1</u>
Note: Either NY Strips and Filets OR T-Bones	NY Strip Steak	Grind (3/4" 1" 11/4" 11/2")	Per pkg <u>1</u>
	Filet(Tenderloin)	Grind (1" 11/4" 11/2" 2")	Per pkg <u>2</u>
	T-bone:	Grind (3/4" 1" 11/4" 11/2")	Per pkg <u>1</u>
Sirloin:	Steak	Grind (3/4" 1" 11/4" 11/2")	Per pkg <u>1</u>
Skirt Steak	Keep	Grind	Per pkg <u>1</u>
Flank Steak	Keep	Grind	Per pkg <u>1</u>
Roasts			
Brisket:	Whole <input type="checkbox"/> Cut in Half <input type="checkbox"/>	Grind	Per pkg <u>1</u>
Chuck Roast:	Roasts	Grind Boneless or Bone-In	Per pkg <u>1</u>
Arm:	Roast	Grind	Per pkg _____
Rump	Roast	Grind	Per pkg _____
Eye of Round	Roast	Grind	Per pkg _____
Others			
Ribs:	Plate Rib <input type="checkbox"/> Short Rib <input type="checkbox"/>	Grind	Per pkg _____
Tenderized Round:	Keep	Grind	Per pkg _____
Stew Meat 15 - 20lb max	Keep	Grind	Per pkg _____
Patties 50 lb Minimum	Quantity _____ lb	1/4 lb <input type="checkbox"/> 1/2 lb <input type="checkbox"/>	Extra 3lb Box \$1.25/LB

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Option B

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Directions

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Address:	Whole Steer <input type="checkbox"/>	Who is picking up the order?	<input type="checkbox"/>

Tenderized Round Option (Option B)

Slaughter Fee = \$100 Per		Processing Fee = \$1.15/lb hanging weight	
Cutting options vs. Grinding		Steak Thickness	Number per Pack
Steaks			
Ribeye:	Steaks	Grind (3/4" 1" 11/4" 11/2") Boneless or Bone-In	Per pkg <u>1</u>
Note: Either NY Strips and Filets OR T-Bones	NY Strip Steak	Grind (3/4" 1" 11/4" 11/2")	Per pkg <u>1</u>
	Filet(Tenderloin)	Grind (1" 11/4" 11/2" 2")	Per pkg <u>2</u>
	T-bone:	Grind (3/4" 1" 11/4" 11/2")	Per pkg <u>1</u>
Sirloin:	Steak	Grind (3/4" 1" 11/4" 11/2")	Per pkg <u>1</u>
Skirt Steak	Keep	Grind	Per pkg <u>1</u>
Flank Steak	Keep	Grind	Per pkg <u>1</u>
Roasts			
Brisket:	Whole <input type="checkbox"/> Cut in Half <input type="checkbox"/>	Grind	Per pkg <u>1</u>
Chuck Roast:	Roasts	Grind Boneless or Bone-In	Per pkg <u>1</u>
Arm:	Roast	Grind	Per pkg <u>1</u>
Rump	Roast	Grind	Per pkg <u>1</u>
Eye of Round	Roast	Grind	Per pkg <u>1</u>
Others			
Ribs:	Plate Rib <input type="checkbox"/> Short Rib <input type="checkbox"/>	Grind	Per pkg <u>2</u>
Tenderized Round:	Keep	Grind	Per pkg <u>2</u>
Stew Meat 15 - 20lb max	Keep	Grind	Per pkg <u>1lb</u>
Patties 50 lb Minimum	Quantity _____ lb	1/4 lb <input type="checkbox"/> 1/2 lb <input type="checkbox"/>	Extra 3lb Box \$1.25/LB

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Client Name:	Half Steer <input type="checkbox"/>	Who is paying for Processing?	<input type="checkbox"/> <input type="checkbox"/>
Address:	Whole Steer <input type="checkbox"/>	Who is picking up the order?	<input type="checkbox"/> <input type="checkbox"/>

Less Ground Option (Option C)

Slaughter Fee = \$100 Per	Processing Fee = \$1.15/lb hanging weight
Cutting options vs. Grinding	Steak Thickness
	Number per Pack

Steaks

Ribeye:	Steaks	Grind	(3/4" 1" 11/4" 11/2") Boneless or Bone-In	Per pkg <u> </u> 1
Note: Either NY Strips and Filets OR T-Bones	NY Strip Steak	Grind	(3/4" 1" 11/4" 11/2")	Per pkg <u> </u> 1
	Filet(Tenderloin)	Grind	(1" 11/4" 11/2" 2")	Per pkg <u> </u> 2
	T-bone:	Grind	(3/4" 1" 11/4" 11/2")	Per pkg <u> </u> 1
Sirloin:	Steak	Grind	(3/4" 1" 11/4" 11/2")	Per pkg <u> </u> 1
Skirt Steak	Keep	Grind		Per pkg <u> </u> 1
Flank Steak	Keep	Grind		Per pkg <u> </u> 1

Roasts

Brisket:	Whole	Cut in Half	Grind		Per pkg <u> </u> 1
Chuck Roast:	Roasts		Grind	Boneless or Bone-In	Per pkg <u> </u> 1
Arm:	Roast		Grind		Per pkg <u> </u> 1
Rump	Roast		Grind		Per pkg <u> </u> 1
Eye of Round	Roast		Grind		Per pkg <u> </u> 1

Others

Ribs:	Plate Rib	Short Rib	Grind		Per pkg <u> </u>
Tenderized Round:	Keep		Grind		Per pkg <u> </u>
Stew Meat 15 - 20lb max	Keep		Grind		Per pkg <u> </u>
Patties 50 lb Minimum	Quantity <u> </u> lb	1/4 lb	1/2 lb		Extra 3lb Box \$1.25/LB

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