

**BEEF CUTTING INSTRUCTIONS**

FARM NAME	SLAUGHTER DATE
PHONE/EMAIL	# OF ANIMALS
ADDRESS	ANIMAL ID
"PACKED FOR" LABEL <b>OR</b> CUSTOM PRE-PRINT LABEL	

PLEASE CIRCLE WHAT YOU WANT FOR EACH PRIMAL

<b>CHUCK</b>	NOTES	<b>SHORT LOIN</b>	NOTES		
WHOLE BONELESS		WHOLE BONE-IN			
CHUCK ROLL		T-BONE/PORTERHOUSE*			
ROAST		STRIP LOIN <b>OR</b> STRIP STEAK			
STEAK		TENDERLOIN <b>OR</b> TENDERLOIN STEAK			
GRIND		GRIND			
<b>SHOULDER</b>		<b>SIRLOIN</b>			
WHOLE BONELESS		WHOLE BONELESS			
ROAST		ROAST, TOP BUTT			
STEAK		STEAK			
GRIND		GRIND			
<b>RIB</b>		<b>ROUND</b>			
WHOLE BONE-IN		WHOLE SUBPRIMALS			
WHOLE BONELESS		ROAST			
STEAK, BONE-IN		STEAK			
STEAK, BONELESS		STEW <b>OR</b> KEBAB**			
GRIND		GRIND			
<b>BONES</b>	<b>ADDITIONAL CUTS</b>	<b>GROUND PACK SIZE</b>			
MARROW	BRISKET BRISKET IN HALF	1#	2#	5#	10#
KNUCKLE	FLAT IRN SKIRT TRI-TIP	<b>STEAKS PER PACK</b>			
OXTAIL***	SIR. FLAP FLANK SHORT RIB	1	2		

\* T-BONE/PORTERHOUSE ONLY FROM BEEVES UNDER 30 MONTHS

\*\*MAXIMUM OF 40 lb STEW OR KEBAB PER BEEF

\*\*\*OXTAIL NOT GUARANTEED

## Terms of Service

The Royal Butcher provides **USDA-inspected slaughter and processing** services to owners of livestock.

All communication and transactions (including scheduling, cutting instructions, payment, and pick-up) will be between The Royal Butcher and the owner of livestock upon delivery.

### Prices

*All-inclusive*, there are no other fees or charges

Option 1: Cut and vacuum sealed, labeled and packed

Beef: \$1.05/lb hanging weight (400 lb min. charge)

Pigs: \$1.30/lb hanging weight (150 lb min. charge)

Sheep: \$140 flat fee

Option 2: Wrapped Carcass

Beef: \$.35/lb hanging weight (400 lb min., 800 lb max), wrapped quarters

Pigs: \$150 flat fee (150 lb min., 300 lb max.), wrapped sides

Sheep: \$65 flat fee, wrapped whole

### Drop-off, Check-in, and Unloading

- Livestock drop-off time is 7:30 am – 8:30 am on the scheduled date, no animals accepted after Noon
- Please check-in with office prior to unloading; only Royal Butcher staff may unload animals
- Cutsheets and affidavits for label claims must be accepted by office staff prior to unloading

### Processing

- Minimum of one animal per cutsheet, batches are encouraged
- T-bone and Porterhouse steaks only available if animals are under 30 months old (per dentition)
- Internal organs are not processed at this facility
- Typical hang-time for a beef carcass is 7-10 days
- All meat is frozen unless otherwise agreed upon
- Orders are ready for pick up approximately 2 weeks from slaughter date
- The Royal Butcher will call or email to notify when order is ready for pick-up

### Payment and Pick-up

- Payment is due upon pick-up
- We accept cash, check, and credit cards (3% fee)
- Pick-up hours are 8 am – 3 pm, Monday - Friday, excepting Federal holidays
- Please pick-up within 3 days of notification that order is ready; orders must be picked up within 7 days