

GARRETT COUNTRY MARKET LLC.
418 S. MAIN STREET, ACCIDENT, MD 21520
301- 746-(MEAT) 6328 FAX 301-746-6010

CUSTOM MEAT PROCESSING INFORMATION FORM (one form for each person receiving any portion)

Name (print) _____ Phone contact # _____
Complete Address _____
Anticipated date of animal(s) delivery _____
(leave blank) Hot Dressed Scale Weight _____ Finished packaged weight _____

Animals are slaughtered then individually tagged for owner identification. The Carcass is aged in an exact humidity/ temperature controlled environment under the inspection of the USDA. Meat is custom cut to your specifications, then vacuum clear sealed using the highest quality six month minimum guaranteed bags. Immediately after processing, your meat is flash frozen in a -0 degree freezer and boxed for pick up.

*PLEASE CIRCLE OPTIONS- YOU MAY CIRCLE MORE THAN ONE PER SECTION IF APPLICABLE

1) Cut, Wrap & Freeze –Or Slaughter only –Or Slaughter & Quarter only (\$10.00 per day hanging charge for meat not being cut/wrap/ frozen)

2) Hind Quarter Cut Options

a) Loin Section

Flank Steak -OR- Grind

Sirloin Steak _____ (thickness requested)

Porterhouse Steak & T-Bone Steak _____ * (thickness requested)

-OR-

Filets & New York Strip Steak _____ *

* Thickness of Steaks

1/2" -thin

3/4"- Average

1" -nice for grilling

1 1/4" -thick

1 1/2" filet thickness

b) Primal Rounds Options

Sirloin Tip Roast _____ *(size) -OR- Steak _____ *

Top Round(London Broil) Roast _____* -OR- Steak _____ *

Eye of Round Roast _____* -OR- Steak _____

Bottom Round Roast _____*-OR tenderized cube steak

Rolled Rump Roast _____*

1" Cubes/Kabobs _____ pounds desired

Mix with Ground Beef

cut into pieces for stew meat _____ pounds requested

* Size of Roast

2-3 LBS- Small

3-5 LBS -Average

5-8 LBS- Large

3) Front Quarter Cut Options

a) Primal Rib (7 ribs total) Rib Steak _____*, Rib Eye Steak _____*, Rib Roast _____*

b) Chuck Section- Chuck Roast/ Chuck Steaks/ mix with Ground beef

c) Arm Section - Shoulder Roast / Mix with Ground Beef/ Stew Meat

d) Brisket- Whole / Cut in half / Mix with Ground Beef / Stew Meat

4)Other

Ground beef package size- 1lb or 2lb or 5lb

Pounds of patties if desired _____

The tongue, liver, heart,tail & kidney will all be packaged

soup bones quantity _____ (no charge if wanted)

number of steaks per pack _____ normally, we package 4 per pack unless requested otherwise

Note of Interest:

We take great care to insure that you receive all of your meat. The carcass is weighed after being slaughtered (hot hanging weight)/ before being processed .After processing the packaged meat weight total will also be given.

It is important that it is understood that there is a significant difference between the live weight, the hanging weight and that of the finished packaged weight! The average loss between live to hang weight is at least 40%.

The average loss from hot hang to the finished packaged weight is at least 40% depending on carcass condition(fat %).

(Example)- live weight (1000lb), Hot hang weight (600lb), finished, boxed weight(360lb) average.

The slaughtering charge is \$48.00 per animal. The processing charge of \$0.48 cents per pound is based on the **HOT HANGING WEIGHT**. These charges are due before/ upon pickup of finished product.

* Extra charges- \$0.40 / pound for patties,cubes & sandwich steaks with a \$3.00 minimum. A \$10.00 per day storage fee for orders not picked up within 3 days of final processing.

WE LOOK FORWARD TO SERVING YOU!

Signature of acceptance by animal owner: _____