



Customer's Name: \_\_\_\_\_

Phone #: \_\_\_\_\_

Purchased from: \_\_\_\_\_

Slaughter date: \_\_\_\_\_

Hanging Weight: \_\_\_\_\_

Split with: \_\_\_\_\_

**Short Ribs: \_\_\_\_\_ Steak Thickness \_\_\_\_\_"**

**Chuck Roasts: \_\_\_\_\_ lbs**

**Chuck Steaks \_\_\_\_\_**

**Pot Roasts: \_\_\_\_\_ lbs**

**Brisket \_\_\_\_\_**

**Skirt Steak \_\_\_\_\_**

**Rib Steaks \_\_\_\_\_ OR Delmonico \_\_\_\_\_ OR Rib Roast \_\_\_\_\_ lbs**

**T-Bone and Porterhouse \_\_\_\_\_ OR Strips & Tenderloin \_\_\_\_\_ (whole/ \_\_\_\_\_" thick)**

**Sirloin \_\_\_\_\_ OR Boneless Sirloin \_\_\_\_\_**

**Sirloin Tip Roast \_\_\_\_\_ OR Sirloin Tip Steaks \_\_\_\_\_**

**Rump Roast \_\_\_\_\_**

**Round Steaks (whole/split) \_\_\_\_\_ Round Roast \_\_\_\_\_ Soup Bones \_\_\_\_\_**

**Flank \_\_\_\_\_ Stew Meat \_\_\_\_\_**

**GROUND BEEF: Any cut you do not want can be ground.**

**\_\_\_\_\_ lbs of ground beef total (1lb packs)**

**\_\_\_\_\_ Patties \_\_\_\_\_ lb \*25lb. minimum, \$1/lb extra\***

**Patties per pack \_\_\_\_\_**

**Tongue/Heart/Liver/Oxtail**

Burly Brothers Country Butchery  
4154 East Main Street Road  
Attica, NY 14011

**\*please see back for disclaimers and details\***

(585) 708-4122  
burlybrothersbutchery@gmail.com

SPECIAL NOTES & INSTRUCTIONS:  _____ _____ _____ _____
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We process all beef and pork under full USDA inspection. This is great for the farmer. What this means is that the farmer can now legally sell their meat in individual cuts instead of the traditional quarter, half or whole. USDA processing benefits everyone involved from the farmer to the customer, providing all with a service and product of the highest quality. All products will be labeled for resale with USDA processing. The livestock may be subject to residue testing. Meat may be subject to microbial sampling as well. Livestock and product picked for this testing will be held until test is complete. Please be advised, USDA processing fees differ from custom as we ensure quality every step of the way.

We ask that product is picked up within one week of completed processing. Customers will be notified by phone call when their beef is ready to be picked up. Beef producers are responsible for processing charges. A storage fee may be charged if beef is not picked up within 12 days of the customer being notified.

**For beef over 30 months of age:**

Beef over 30 months of age must be completely boned out during processing to prevent any contamination of the meat. After 30 months, any illness in the animal can be store in the bones and be harmful to humans during consumption. **Therefore, it is very important to be upfront and honest about the age of your animal.** We slaughter these animals last to keep the kill floor running smoothly. If you don't know the age of your animal, please just let us know so we can determine its age. Visual traits of the carcass and dentition postmortem (condition of teeth, after death) are observed to know an approximate age of the animal. Please help us by fully disclosing all information ahead of and during drop off.

\*Finished beef animals should hang between 850 to 900 pounds. We request that the animals you bring to be processed meet this standard. We want the customer to get the most out of each animal that we harvest. It is not feasible to process animals smaller and for that reason there will be a minimum charge of \$1000 per animal total for processing.\*