



Quarter Beef Order Form

Beef is Dry Aged for 21 days

1 304 647-5482

3220 Seneca Trail South,
Ronceverte, WV. 24970

info@sarverheritagefarm.com

A Quarter Beef Share is a sampler pack, with common cuts from the entire side. The variety of cuts allows the 'chef' in all of us a chance to experiment with new cuts and recipes, plus the comfort of more familiar favorites. It is a great entry level for bulk beef purchases.

Quarter Share Includes

Tenderloin Steaks, 1 1/2" thick, 2 per package
New York Strip Steaks, 1" thick, 2 per package
Ribeye Steaks - boneless, 1" thick, 2 per package
Top Sirloin, 1" thick, 2 per package
Sirloin Tip Steaks, 1" thick, 2 per package
Chuck Roasts: Boneless
London Broil Roast
Bottom Round/Rump Roast
Short Ribs: bone-in
Ground Beef in ~1 lb pkg
Stew Meat in ~1 lb pkg
Kabob Meat in ~1 lb pkg
Liver in ~1lb pkg
Stock Bones

*Cut variations are not supported with Quarter Beef Share.

Name: _____

Address: _____

Phone: _____

Cell: _____

Email: _____

Pricing

\$6.00/lb. x Hanging Weight

Deposit Required: \$250.00

Average Hanging Weight: 125lbs.

I am placing an order for a Quarter Beef Share

I am enclosing a deposit of \$250.00

I understand that by placing this order, I am obligating purchase by full and final payment at time of pick up, the final price is based on Hanging Weight of animal. I understand that actual quantities of packages of an item may vary (ex. a Spring beef will have larger or more cuts than a Fall beef). Deposits are non-refundable. Arrangements must be made for pick up to be completed within 10 days of processing.

Signature _____ Date: _____

Please make checks payable to: Sarver Heritage Farm

Our beef is dry aged for 21 days. Please allow at least 4 weeks for processing.