



# Quarter Beef Order Form

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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.