



Old Salt Custom | Meat Processing
2840 Bozeman Ave, Helena MT 59601
(406) 458-5137 processing@oldsaltco-op.com

BEEF CUT & PACK INSTRUCTIONS

WHOLE **HALF** TAG # _____ HOT WEIGHT _____ KILL DATE _____

Rancher name and phone _____

Customer name and phone _____

Customer address _____

STEAKS

Circle and/or fill to select

Thickness (inches) _____
When applicable

Steaks Per Package _____

Default 2; up charge for 1 (\$25 half, \$50 whole)

Ribeye Bone-in Boneless	Porterhouse/T-Bone NY Strips/Filets	Skirt Flank	Bavette Top Sirloin
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ROAST

Circle and/or fill to select

Chuck
Roast or Steak
Thickness _____

Prime Rib
Bones _____

Pot Roast

Rump Roast

ROUND

Circle and/or fill to select

Maximum 2 per group

Top
Roast
Steak
Grind
Cubed

Bottom
Roast
Steak
Grind
Cubed

Eye
Roast
Steak
Grind
Cubed

Sirloin Tip
Roast
Steak
Grind

OTHER

Circle and/or fill to select

Brisket
Whole or Half

Stew
Pack Size (lb) _____

Shanks
Cross-cut

Short Ribs

Tri Tip Roast Soup Bones Dog Bones

BURGER

Circle to select

Pack Size 1 LB 2 LB
All burger is packed in chubs

NOTES

All cuts are vacuum sealed. Burger is packed in chubs. Meat is packed into boxes once frozen and pickup ready.

SLAUGHTER/PROCESSING PRICES AND AGREEMENTS

Slaughter/deposit: **\$150**; Processing fee: **\$0.99/LB** hot carcass weight.

*Please make sure animals are sorted/corralled when we arrive on site. If it takes more than 30 minutes to begin, a **\$25** charge will be added.*

Additional slaughter fees: **\$15** per beef to haul the guts/hide/head. Depending on location, extra charge may apply if longer travel time is required from Helena, Montana (determined when scheduling).

\$150 deposit due at the time of booking one or more animals; this fee is non-refundable.

Beef carcasses are granted a 10 day hang time. We may be able to hang longer depending on our rail space and the time of year. An added fee of **\$3** per day after 14 days will apply.

Final invoice due at the time of meat pickup (no exceptions).

All packaged meat goes directly into freezer upon completion. Customer is contacted and has 10 business days to pickup. Every additional day after 10 requires a **\$5** per day charge. We have very limited freezer storage space! If customers do not pickup meat within 3 months time once the order is complete, we will discard product due to space limitations.

Thank you for your business. We look forward to serving you!

NOTES
