

GONSOULIN LAND & CATTLE COMPANY

WWW.GLCRANCH.COM

+1(337) 577-9160

Whole/Half/Quarter Beef Order Form

Name _____

Address _____

Phone _____

Email _____

I am placing an order for:

Quarter | Front & Hind Mix
Approx 120-140 lbs
hanging weight
\$5.79/lb

Half
Approx 240-280 lbs
hanging weight
\$5.79/lb

Whole
Approx 480-560 lbs
hanging weight
\$5.79/lb

Note: These weights are approximations since every animal is different. Please allow for variation. You will find out the exact weight of your beef at processing.

- Meat is processed at a LA State inspected, family-owned facility. Customer is responsible for picking up beef from GLC Meat Market unless other arrangements have been made. We will notify you of pickup date when your order is finalized.
- Meat will be vacuum sealed, flash frozen and boxed.
- We require a \$100 deposit to hold your beef at time of order, and the remaining cost once actual hanging weight is determined by butcher.

Timeline:

1. **Send in this form and order sheet on the last page with your \$100 deposit.**
2. **We will inform you when your animal goes to process, and soon after the hanging weight and final cost.**
3. **Pickup order directly from the ranch. Balance is due at the time of pickup.**

You may email the form and pay the deposit online at www.glcranch.com/custom-order, or you can mail the form with a check.
Email to: sales@glcranch.com

GLC
6108 Loreauville Rd.
New Iberia, LA. 70563

Order worksheet:

W/H/Q final hanging weight x <u>\$5.79/lb</u>	_____
= Total	_____
Deposit	<u>-\$100</u>
Total due before pickup	_____

Customer signature _____ Date _____

By signing this form I agree to and understand the information described here.

GONSOULIN LAND & CATTLE COMPANY

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SINCE 1787 OUR HOME OUR LAND OUR BEEF
6108 LOREAUVILLE ROAD, NEW IBERIA LA 70563

FAQ'S	BEEF CUTS	1/4 SIDE 120-140 HANGING WEIGHT	1/2 SIDE 240-280 HANGING WEIGHT	WHOLE 480-560 HANGING WEIGHT
<p>•Sides of beef are sold by the hanging weight, which is the weight of a side of beef, hanging in the butcher's cooler after the hind, head, feet and organs have been removed, but before it is butchered into usable cuts.</p> <p>•The yield after butchering the side is about 70% of the hanging weight. The weight reduction is the result of lost moisture during the aging process and bone removal. All cuts are vacuum packed for long-term freezer storage.</p> <p>•Available cuts and approximate take home weights are detailed here. Any cut not desired can be ground, and will increase the take home quantity of ground beef. If a cut is not desired, indicate by crossing it out, and it will be added to your ground.</p> <p>•Take home weights are based on a 1150 pound live animal, which will yield a hanging weight of 575 pounds. Actual weights vary with individual animals.</p>	GROUND BEEF	40 lb	80 lb	140 lb
	STEW MEAT	5 lb	10 lb	20 lb
	CHUCK ROAST	5 lb	10 lb	20 lb
	RUMP ROAST	3 lb	6 lb	12 lb
	SIRLOIN TIP ROAST	3.5 lb	7 lb	14 lb
	BRISKET	3 lb	6 lb	12 lb
	ROUND STEAK	5 lb	10 lb	20 lb
	SOUP ROUNDS	2.25 lb	4.5 lb	9 lb
	SHORT RIBS	6 lb	12 lb	24 lb
	FILET MIGNON	1.25 lb	2.5 lb	5 lb
	NY STRIP	2.5 lb	5 lb	10 lb
	RIBEYE STEAK	4 lb	8 lb	16 lb
	SIRLOIN STEAK	2.5 lb	5 lb	10 lb
	MARROW/KNUCKLE BONES	7 lb	14 lb	28 lb
	HANGER STEAK	—	1 lb	2 lb
	FLANK STEAK	—	1 lb	2 lb
	SKIRT STEAK	—	1 lb	2 lb
LIVER (SLICED)	1.5 lb	3 lb	6 lb	
HEART (CUBED)	1 lb	2 lb	4 lb	
APPROX TAKE HOME WEIGHT	100 lb	200 lb	400 lb	

FREEZER REQUIREMENTS	4-5 cubic feet	8-10 cubic feet	16-20 cubic feet
<i>What is my cost compared to retail?</i>	140# x \$5.79 = \$811 / 100# = \$8/lb	280# x \$5.79 = \$1621 / 200# = \$8/lb	560# x \$5.79 = \$3242 / 400#\$8/lb =

CUSTOMER NAME	CONTACT PHONE:	EMAIL:
CUSTOMER SIGNATURE _____	DATE	

I AGREE AND ACCEPT THE CONTENTS OF THIS ORDER FORM