

American Heritage Beef Company, LLC

19974 NS 411 Rd - Nowata, OK 74048

Phone-- 918-273-BEEF (2333)

Email-- info@AHBeefco.com

Brought In By: _____ **Phone:** _____ **Harvest Date:** _____
Email: Last Name, First Name

Customer Name: _____ **Phone:** _____ **Process Date:** _____
Email: Last Name, First Name

Paid : **Cash:** **Check:** _____ **CC:** **Circle One:** Custom Retail

Animal ID: _____ **# of Trays** _____ **Circle One:** Quarter Half Whole

Hanging Weight: _____ **# of Boxes** _____

Harvest Fee \$80.00 Processing: \$.85/lb of Hanging Ground Beef Vac Sealed \$.05/lb Patties .50/lb
INSPECTED Beef is an additional \$.05/lb of Hanging
Aging Fee over 14 Days: \$10/Day Freezer Storage: \$10/Day after 5 Days from Processing date
STEAKS FROM QUARTERS MUST BE CUT THE SAME.
CUTTING ORDER MUST BE RECEIVED WITHIN 10 DAYS OR STANDARD CUTS WILL BE USED.

Ground Beef:	1 lb	2 lb	Bag	OR	Vac Loaf		Patties 1/3:	Y	N
Short Ribs:	Keep	Grind	Stew Meat:	Y	N	# 's _____ Per Pack _____			
Soup Bones:	Y	N	Offals:	Liver Heart Tongue Oxtail					
Arm Roast:	Y	N	3lbs	4lbs	Chuck Roast:	Y	N	3lbs	4lbs
Flank Steak:	Y	N	Skirt Steak:	Y	N	Brisket:	Y	N	1/2 Whole

STEAKS			THICKNESS	Additional Thickness	How many Per Pack	
Ribeye:	Y	N	3/4"	1"	_____	NOTES:
T-Bone:	Y	N	3/4"	1"	_____	
OR						
Filet Mignon:	Y	N	3/4"	1"	_____	
&						
KC/NY Strips:	Y	N	3/4"	1"	_____	
Sirloin:	Y	N	3/4"	1"	_____	
Top Round:	Plain Steak		Tenderized Steak		Grind	
Bottom Round:	Plain Steak		Tenderized Steak		Grind	
Rump Roast:	Y	N	3 lbs	4lbs		
Pikes Peak Roast:	Y	N	3 lbs	4lbs	Dog Bones: Y N	
Sirloin Tip Roast:	Y	N	Sirloin Tip Steak:		Y N	

Processing Fee\$ _____	Pattie Fee \$ _____	XTRA Hang \$ _____	GRAND TOTAL
Inspection Fee\$ _____	Vac Loaf Fee\$ _____	XTRA Store \$ _____	\$
Harvest Fee \$ _____			

Pick Up/ Delivered Signature _____ Date _____