American Heritage Beef Company, LLC

19974 NS 411 Rd - Nowata, OK 74048

Phone-- 918-273-2333 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, NO EXCEPTIONS!

STANDARD CUTS WILL BE USED IF CUTTING ORDER IS NOT RECEIVED BY THE END OF THE 10TH DAY!

Ground Beef: 1 lb 2 lb Bag OR Vac Loaf

Patties 1/3: Y N

#'s _____ Per Pack_____

Short Ribs: Keep Grind Stew Meat: Y N

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		# Per Pack	
Ribeye:	Y	N	3/4"	1"	_____	_____
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

NOTES:

Processing Fee$_____ **Pattie Fee $**_____ **XTRA Hang $**_____

Inspection Fee$**_____ **Vac Loaf Fee$_____ **XTRA Store $**_____ **Harvest Fee $**_____

GRAND TOTAL

$ _____

Pick Up/ Delivered Signature _____ Date _____

Revised 09/29/21