		AHB is hap					ompai sh payment ch	-	<u>"!</u>				
Phone 918-273-BEEF (2333)										Email info@AHBeefco.com Harvest			
Brought In By:	Last Name, First Name					Phone:				Date:			
Email:						Dhana			Process				
Customer Name:						Phone:				Date:			
Littori.	Last Nam	e, First Name								- Secretary		a de la contraction	
Arvest Fees: Appedited + \$100 FS - \$80.00 S - \$90 ulls, Longhorns & Bison - \$100 *NFS (Not For Sale) *FS (For Sale) *HW (Hanging Weight) *HW (Hanging Weight) Tenderizing - \$.75 lb Ground Beef Vacuum see					Quarter Split - \$20 Special Splits - \$.05 of *HV Extra fat - \$1.00/lb.				Other Fees: Private label set up - \$300 Aging over 14 days - \$10/day FS weight on label - \$.05/ per?				
Harvested Freezer storag	e exten	sion is av Stea	vailable (aks from	🤋 \$10/day quarters	y. This be	egins ame		er pic			_		
Ground Beef:	1 lb 2 lb Bag		OR	Vac Loaf Pat			Patti	ties 1/3: Y N					
Short Ribs:	Keep	Grind	Stew	Meat:	Y N		#'s		_ P	er Pa	ck		
Soup Bones:	Υ	N	Off	als:	Heart	Liver	Tongue C	Oxtail	Ter	ndon	s Extra	Fat/Suet	
Arm Roast:	Υ	N	3lbs	4lbs			Chuck Roa	st:	Υ	N	3lbs	4lbs	
Flank Steak:	Υ	N .	Skirt S	Steak:	Y N		Brisket:		Υ	N	1/2	Whole	
STEAKS		THICKNESS		Additional How many Thickness Per Pack									
Ribeye:	Υ	N	3/4"	1"				_ [Dog	Bone	es: Y	N	
T-Bone:	Υ	N	3/4"	1"				_ [Cir	rcle if s	aving:HE	AD/HIDES	
OR Filet Mignon:	Υ	N	3/4"	1"				_			NOTES	ç.	
& KC/NY Strips:	Υ	N	3/4"	1"									
Sirloin:	Υ	N	3/4"	1"									
		Steak		nderized	Steak		Grind						
Top Round:	Plain Steak												
Bottom Round: Rump Roast:	Y		3 lbs	4lbs									
Pikes Peak Roast:	Y	N	3 lbs	4lbs									
Sirloin Tip Roast:	Y	N		in Tip Ste	ak:	V	N		IN OF	FFICE U	JSE ONLY		
			51110	566	.un.								
Paid: Ca	sh: (co					Reta				
Animal ID: Hanging Weight:		_	f Trays f Boxes		_		Quarter Ha 7 14 21		Who y Han				
Processing Fee\$											GRAN \$	D TOTAL	

Pick Up/ Delivered Signature

Date