



Sarver Heritage Farm

100% Grass Fed Beef

Rt. 2 Box 285, Ronceverte, WV 24970
1 (304) 647-5482 info@sarverheritagefarm.com

Whole or Side Order Form



OTHER

- Oxtail
- Stock Bones
- Flank Steak
- Skirt Steak
- Bones for Dogs

"X" all that apply.

- Kabob Meat
- Stew Meat
- Stirfry/Fajitas
- Liver, Heart, Tongue

Grinds Separated

Ground Beef Mixed Vacuum Sealed

- Chub Bag
- Bulk 1lb
- Bulk 5lb
- 4oz Pattie
- 6oz Pattie

Note: Normally we have our Ground Sirloin, Round, and Chuck packaged separately. It is possible to mix these together for Ground Beef. Vacuum Packaging Ground Beef is an additional \$.50lb, and Pattie processing is an additional \$.75/lb with a 50lb minimum.

CHUCK

"X" all that apply. Anything unmarked will be put into ground beef

Pricing

Side \$4.35/lb. on hang. wt.
Whole . . . \$4.25/lb. on hang. wt.
Deposit required.

Average Hanging Weights

Side 300 lbs
Whole 600 lbs

- Chuck Roast Bone-In
- or
- Chuck Roast Boneless
- Chuck Arm Roast
- Cross Cut Shank
- Short Ribs
- Brisket

- Flat Iron Steak
- Ranch Steak
- Check Eye Steak
- Mock Tender
- Cross Cut Shank
- Short Ribs
- Brisket

Name: _____

Address: _____

Phone: _____

Email: _____

RIB

Mark "X" to select options on number I and II. Anything unmarked will be put into ground beef

- I. Prime Rib Roast Bone-In Boneless or Ribeye Steaks Bone-In Boneless
- II. Short Ribs Steak thickness: 1" or _____

LOIN

Mark "X" to select options. Anything unmarked will be put into ground beef

- Porterhouse or Tenderloin Whole Steaks
- T-Bone New York Strips Boneless Bone-In
- Porterhouse & T-Bone Thickness: 3/4" or _____ Filet Thickness: 1.5" or _____ NYS Thickness: 1" or _____

SIRLOIN

Mark "X" to select options on number I and II. Anything unmarked will be put into ground beef

- I. Top Sirloin Roast or Top Sirloin Filets.
- Tri-Tip Roast Coulotte Steak
- II. Sirloin Tip Roast or Sirloin Tip Filets
- Steak Thickness: 1" or _____

ROUND

Mark "X" to select options on numbers I, II, and III. Anything unmarked will be put into ground beef

- I. Top Round Roast or London Broil and Top Round Steaks or Cube Steak
- II. Bottom Round Roast or Cube Steak
- III. Eye Round Roast or Cube Steak

Note: Cube Steak processing is an additional \$.75/lb

I am placing an order for a Side/Whole Beef

I am enclosing a deposit of \$300.00 for a Side, or \$500.00 for a Whole.

I understand that by placing this order, I am obligating purchase by full and final payment at time of pick up/delivery; the final price based on Hanging Weight of animal. I understand that actual quantities of packages of an item may vary (ex. a Spring beef will have larger sized and/or more cuts than a Fall beef). Deposits are non-refundable. Arrangements must be made for pick up/delivery to be completed within 10 days of processing

Signature _____ Date: _____

Please make check payable to: Sarver Heritage Farm

Our beef is dry aged for 14 to 21 days. Please allow at least 4 weeks for processing and delivery.