



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

"X" all that apply.

- Oxtail
- Stock Bones
- Flank Steak
- Skirt Steak
- Bones for Dogs
- Kabob Meat
- Stew Meat
- Stirfry/Fajitas
- Liver, Heart, Tongue

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

- Grinds Separated (Chuck, Round, Sirloin)
- Grinds Mixed for Ground Beef
- Bulk 1lb (Tube/Chub Bags only)
- Bulk 2lb (Vacuum Tube/Chub)
- Bulk 5lb (Vacuum Pack only)
- 4oz Pattie
- 6oz Pattie

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

- | | | |
|---|----|--|
| <input type="checkbox"/> Chuck Roast Bone-In | or | <input type="checkbox"/> Flat Iron Steak |
| <input type="checkbox"/> Chuck Roast Boneless | or | <input type="checkbox"/> Ranch Steak |
| <input type="checkbox"/> Chuck Arm Roast | | <input type="checkbox"/> Chuck Eye Steak |
| <input type="checkbox"/> Cross Cut Shank | | <input type="checkbox"/> Mock Tender |
| <input type="checkbox"/> Short Ribs | | <input type="checkbox"/> Cross Cut Shank |
| <input type="checkbox"/> Brisket | | <input type="checkbox"/> Short Ribs |
| | | <input type="checkbox"/> 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

- | | | | | |
|--------------------------------------|----|-----------------|-----------------------------------|----------------------------------|
| <input type="checkbox"/> Porterhouse | or | Tenderloin | <input type="checkbox"/> Whole | <input type="checkbox"/> Steaks |
| <input type="checkbox"/> T-Bone | | New York Strips | <input type="checkbox"/> Boneless | <input type="checkbox"/> 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. <input type="checkbox"/> Top Sirloin Roast | or | <input type="checkbox"/> Top Sirloin Filets. |
| <input type="checkbox"/> Tri-Tip Roast | | <input type="checkbox"/> Coulotte Steak |
| II. <input type="checkbox"/> Sirloin Tip Roast | or | <input type="checkbox"/> 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. <input type="checkbox"/> Top Round Roast | or | <input type="checkbox"/> London Broil and Top Round Steaks | or | <input type="checkbox"/> Cube Steak |
| II. <input type="checkbox"/> Bottom Round Roast | or | <input type="checkbox"/> Round Steak 1" or _____ | or | <input type="checkbox"/> Cube Steak |
| III. <input type="checkbox"/> Eye Round Roast | or | <input type="checkbox"/> Eye of Round Steak 1" or _____ | or | <input type="checkbox"/> Cube Steak |

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.

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

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.