



# Sarver Heritage Farm

**100% Grass Fed Beef**

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



## Split Side Order Form

A Split Side is a sampler pack, with common cuts from the entire side. The variety of cuts allows the 'chef' in all of us a chance to experiment with new cuts and recipes, plus the comfort of more familiar favorites. It is a great entry level for bulk beef purchases, providing an excellent reference point for making decisions on how you wish to have your next whole or half a beef processed.

### Typical Yield from a Split-Side

- Tenderloin Steaks, 1 1/4" thick, 2 per package. . . . . 2-3 pkgs.
- New York Strip Steaks, 1" thick, 2 per package . . . . . 2-3 pkgs.
- Ribeye Steaks - boneless, 1" thick, 2 per package. . . . . 2-3 pkgs.
- Top Sirloin, 1" thick, 2 per package. . . . . 2 pkgs.
- Coulotte Steak, 2 per package . . . . . 1 pkg
- Skirt. . . . . 1 pkg.
- Sirloin Tip Roast. . . . . 1 pkg.
- Chuck Roasts: bone-in. . . . . 2-3 pkgs.
- Brisket . . . . . 1 pkg.
- London Broil Roast. . . . . 3 pkg.
- Eye of Round Roast. . . . . 1 pkg.
- Bottom Round Roast . . . . . 1-2 pkg.
- Short Ribs: bone-in. . . . . 3 pkgs.
- Ground Beef in 1 lb vacuum packs. . . . . 35 - 45 lbs.
- Stew Meat in 1 lb. . . . . 3 pkgs.
- Kabob Meat in 1 lb . . . . . 2 pkgs.

Liver, Heart: Available upon request.

Split-Sides generally yield between 80 to 100 lbs of packaged beef, depending on size of the animal. All cuts and burger are vacuum packed, with burger in 1 pound packages. Grinds are separated into Beef, Chuck, Round, and Sirloin. Liver and heart, if purchased, are paper wrapped. Sorry, cut variations are not supported with Split Sides.

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Cell: \_\_\_\_\_

Email: \_\_\_\_\_

Delivery Instructions:

### Pricing

**\$4.65/lb. x Hanging Weight**

**Deposit Required: \$150.00**

**Average Hanging Weight: 150lbs.**

### I am placing an order for a Split Side of Beef

#### I am enclosing a deposit of \$150.00

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 is 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 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 checks payable to: Sarver Heritage Farm**

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