Beef Sheet	Kill Charge: \$40 (1/4) \$70 (1/2) \$130 whole		
Johnson's Sausage Shoppe & Catering	Hang Wt x \$.9; : \$		
416 Hwy. 16. – Rio, WI 53960	Sausage/Smoked Product: \$		
920-992-MEAT (6328) or 920-382-1166 (Text) Open 7 Days a Week 7 to 7	Other: \$		
Chris@JohnsonsSausage.com	Processing Total: \$		
Slaughter Date//	Farmer:/lb Total:		
Customer Name:			
Cell Phone: 920. 608. 262. 715. 414Te	ext Y or N		
Farmer Name:	Ear Tag:		
Whole Half (1/2) Split Side (1/4) Thirds (1/3 add .	.10 lbs.) Eighths (1/8 add .10 lbs.) 3 Week Hang (.10 lbs.)		
- Circle You	ar Choice -		
Roast Size (Chuck, Arm, Sirloin Tip, Rump, Round): 2-3# 3-4# 4 - 5# or <i>Grind</i>			
Prime Rib: Prime Rib Roast or Ribeye Steaks			
Rounds: Round Steaks or Round Roasts or Grind or Shredded Beef or Cube Steaks (\$5 per 1/4)			
Rounds, Round Steaks 07 Round Roasts 07 Grind 6	Sinculu Deer 07 Cube Steaks (\$5 per 1/4)		
Steak Thickness (Porterhouse, T-Bone, Ribeye, Sirloin):3/4"1"1 ½"1 ½"Steaks in a Package:1or2or3(1 steak per pkg. is \$7 per ¼ up charge)Circle your choices:Soup BonesShort RibsStew MeatGrind			
		Crick your choices. Soup Dones Short Kibs Ster	
		Special Requests:	
Ground Beef: 1# 1 ¹ / ₂ # 2# 2 ¹ / ₂ # & / or 1/4 lb. or 1/	'3 lb. Patties: 5# 10# 20# OR 25% 50% 100% <i>Patties are \$1.50 / lb.</i>		
Sausage and Sn	noked Products		
Liver Sausage Summer Sausag x \$5 each x \$9 each			
Hot Sticks Smoked Sticks	Sweet Sticks Garlic Sticks		
$\begin{array}{c} \hline x \$7 / pkg. \\ \hline x \$7 / pkg. \\ \hline \end{array}$	x \$7 / pkg. x \$7/ pkg.		
WienersTeriyaki Sticksx \$7 pkgx \$7 / pkg.	Beef JerkyRing Boloneyx \$8 / pkg.x \$8 each		
Smoked Beef Round \$7 / pkg 2 lbs. Shred (Old Fashioned Dried Beef)	lded Roast Beef x \$14.00 pkg Beef Brats x \$7		
Internal Use Only: Boxes of Cuts Burg	er Other Total		
Customer Signature for Pickup Confirmation			
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*Butchers will accommodate all requested instructions, but cutting instructions are subject to change without notice. For reasons of abscess, damage, bruising, cattle being over 30 months of age, etc. *Cutting Instructions not received within 5 calendar days of slaughter date will receive a *Standard Cut*: 3-4# roast size, rbyes steaks, 1" thick steaks, 1" thic