

Beef Sheet

Johnson's Sausage Shoppe & Catering

920-992-MEAT (6328) or 920- 382-1166(Text)
Federal Inspected Slaughter Facility #2377
416 Hwy. 16. – Rio, WI 53960

Kill Charge: \$40 (1/4) \$70 (1/2) \$130

Hang Wt. _____ x \$.99: \$ _____

Sausage/Smoked Product: \$ _____

Other: \$ _____

Processing Total: \$ _____

Farmer: ___/lb **Total:** _____

Slaughter Date: ____/____/____

Customer Name: _____

Cell Phone: 920. 608. 262. 715. 414 _____ Text 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.)

Custom Beef Cutting Instructions - Circle Your Choice

Roast Size (Chuck, Arm, Sirloin Tip, Rump, Round (if chosen)): 2-3# 3-4# 4-5# Or Grind

Prime Rib: Prime Rib Roast or Ribeye Steaks

Rounds: Round Steaks or Round Roasts or Grind or Shredded Beef or Cube Steaks (\$1.50/lb.)

Steak Thickness (Porterhouse, T-Bone, Ribeye, Sirloin): 3/4" 1" 1 1/4" 1 1/2"

Steaks in a Package: 1 or 2 or 3 *(1 steak per pkg. is \$7 per 1/4 up charge)*

Circle any of the following or they will be used for more burger Soup Bones Short Ribs Stew Meat

Ground Beef: 1# 1 1/2# 2# 2 1/2#

Patties: 1/4 lbs. or 1/3 lbs. : 5# 10# 20# 50# OR 25% 50% 100% of trim

Patties are \$1.50/lb

Special Requests : _____

Sausage and Smoked Products

_____**Liver Sausage**
x \$5 each

_____**Summer Sausage**
x \$9 each

_____**Jalapeno & Cheddar Summer**
x \$9 each

_____**Hot Sticks**
x \$7 / pkg.

_____**Smoked Sticks**
x \$7/ pkg.

_____**Sweet Sticks**
x \$7 / pkg.

_____**Garlic Sticks**
x \$7/ pkg.

_____**Wieners**
x \$7 pkg

_____**Teriyaki Sticks**
x \$7 / pkg.

_____**Beef Jerky**
x \$8 / pkg.

_____**Ring Boloney**
x \$8 each

_____**Smoked Beef Round \$7 / pkg**

_____**2 lbs. Shredded Roast Beef x \$14.00 pkg.**

_____**Beef Brats x \$7**

Internal Use Only: Boxes of Cuts _____ Burger _____ Other _____ Total _____

Customer Signature for Pickup Confirmation _____

*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, ribeye steaks, round steaks, 1" thick steaks, 2 steaks to a package, and 1# burger packs
*Prices are subject to change without notice

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