

**Beef Sheet**

**Johnson's Sausage Shoppe & Catering**

State Inspected Slaughter Facility #293  
416 Hwy. 16. – Rio, WI 53960  
920-992-MEAT (6328) or 920-382-1166 (Text)  
[Chris@JohnsonsSausage.com](mailto:Chris@JohnsonsSausage.com)

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

**Hang Wt.** \_\_\_\_\_ x \$.90: \$ \_\_\_\_\_

**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 (\$7 per 1/4)

**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#    **& / or** 1/4 lb. or 1/3 lb. **Patties:** 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

\_\_\_\_ **2# Summer Sausage**  
x \$9 each

\_\_\_\_ **2# 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