

Irvington Cattle Company- Side of Beef Order Form

Name: _____ Date: _____

Address: _____

City: _____ State: _____ Zip: _____

Home Phone: _____ Cell Phone: _____

Email address: _____

I understand that I am buying ½ of a steer from Irvington Cattle Company.

The price is \$6.49 per pound of meat you take home.

I have enclosed my \$300 deposit payable to “Irvington Cattle Company” for my ½ steer.

Signed: _____ Dated: _____

Mail completed Order Form to: **or Fax to:** **or Email to:**
Irvington Cattle Company (251) 473-1805 jim@circlegbrangus.com
11680 Irvington BLB Hwy
Irvington, AL 36544

Cutting, Processing and General Information

- ✓ All steaks will be 1 inch thick unless otherwise specified. Thicker cuts mean fewer steaks.
- ✓ All steaks will be wrapped 2 per package unless otherwise specified
- ✓ All roasts will come 1 per package unless otherwise specified.
- ✓ You can have cuts that you may not eat such as soup bones made into Ground Beef.
- ✓ A typical order will have about 70 lbs of hamburger in a ½ beef (a side).
- ✓ Ground beef will come in 2.0 lb packages unless otherwise specified.
- ✓ Roasts will come in 4-5 lb packages unless otherwise specified.
- ✓ You can either order T-Bone steaks or NY Strips and Filet Mignons but not both.
- ✓ You can either order Rib Eye steaks or Rib Roast (Prime Rib) but not both.
- ✓ The liver, heart, tongue and ox tails will not be included in your order.
- ✓ All of this is approximate depending on the size of the beef when it is butchered.
- ✓ Your beef will be vacuum sealed and should keep 9-12 months frozen.
- ✓ A side of beef will occupy approximately 8-9 cubic feet of space which is about 8-9 paper bags.
- ✓ Your beef will be frozen at the processing facility immediately after cutting.
- ✓ Your beef will be inspected by a USDA inspector but it will not be graded.
- ✓ Your beef will be dry aged in a refrigerated cooler for 21 days before cutting.
- ✓ We should know about a week in advance when your order will be ready to pick up.
- ✓ You will need to pick your order up as soon as it is ready because we have limited cold storage.
- ✓ Your beef is all natural and has not been given antibiotics or growth hormones.
- ✓ Your beef has been finished on all natural grains, corn, and minerals for at least 120 days.
- ✓ Your beef has been humanely raised at a local farm in Irvington, Alabama.

If you have any questions call Jim Johnson at (251) 554-7080

Irvington Cattle Company Cutting Instructions

Name: _____ STEER # _____ SIDE# _____

Phone: _____ Date _____

Your side of beef will include the following (you select items in box):

- Shoulder/Arm Roasts
- Top Round Roast
- Eye of Round Roast
- Bottom Round Roast
- Rump Roast
- Sirloin Tip Roast
- Sirloin Steaks
- Mock Tenderloin/Hangar
- Flank Steak
- Skirt Steak
- Brisket
- Short Ribs

Chuck Roast	<input type="checkbox"/> Yes	(Select one only)
or		
Ground Chuck	<input type="checkbox"/> Yes	(add to ground beef)

Boneless Rib-eye Steaks	<input type="checkbox"/> Yes	(Select one only)
or		
Bone-In Rib Steaks	<input type="checkbox"/> Yes	2 per package

Porterhouse	<input type="checkbox"/> Yes	(Select one only)
or		
NY Strip and Filet Mignons	<input type="checkbox"/> Yes	2 per package

Do you want stew meat?	<input type="checkbox"/> Yes	How many 2lb packs _____
Do you want cube steaks?	<input type="checkbox"/> Yes	How many 2lb packs _____
note: stew meat and cubed steaks will result in less round roast based upon quantity.		