



**Anna Green**  
 4348 Hales Rd Armstrong BC V0E 1B6  
 250-549-6541  
 OtterLakeFarm.ca  
 info@OtterLakeFarm.ca

## Beef Order Form

**DATE:**  
**NAME:**  
**PHONE NUMBER:**  
**EMAIL:**

<b>Order Worksheet:</b>	Final Hanging Weight _____
X \$6/per pound (\$7/pp for Hind Quarter) = Total	_____
	Deposit _____
	Total Due at Pickup _____

**Circle your choice: Whole, Half, Front or Hind**

- \$6/per pound hanging weight for shoulder/half or whole
- \$7/per pound hanging weight for hind
- **Quarter:** approximate weight 150-200 pounds (hanging weight)
- **Half:** approximate weight 300-400 pounds (hanging weight)
- **Whole:** approximate weight 600-800 pounds (hanging weight)
- Meat will be wrapped in lined butcher paper
- \$100 deposit is required to hold your beef at time of order.
- The remaining cost will be determined once actual hanging weight is determined by the butcher.

**FAQ:**

***What is hanging weight?***

"Hanging weight" is the weight of the animal after the slaughter process which removes the head, internal organs, hooves, hide. You can expect a "take home weight" in packaged meat of about 60%-70% of the hanging weight, depending on the cuts chosen.

***What is my cost compared to retail?***

On average, your cost per pound of 'take home' beef to be between \$6.75/lb-\$8.75/lb depending your purchase and cuts chosen. This is for everything from ground beef to choice steaks.

***How much meat will I take home?***

A whole beef 'take home' weight is about 350-450lb depending on the animal, 1/2 is about 175-225lb, 1/4 80lb-125lb. We estimate as close as possible at the beginning, but please remember that the final weights will vary. We are unable to give you an exact number until the butcher calls when your order is ready.

***How much freezer space do I need?***

About 1cu. ft of freezer space for each 25lb of beef.

<p><b>Front quarter:</b>          Chuck Roast          Shoulder Roast          Short Ribs          Rib Steak/Rib Eye          Boneless Stew          Neck Soup Bones          Ground Beef          Beef Brisket</p>
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<p><b>Hind quarter:</b>          Sirloin Tip Roast          Sirloin Steak          NY Strip Steak and Tenderloin (Recommended)          OR Porterhouse and T-bone          London Broil          Rump Roast          Flank Steak          Cube Steak          Boneless stew</p>
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**Butcher Cut Sheet**

- Please indicate your choice of cuts and the number of cuts/pkg or thickness desired.
- Customers sharing a cow must agree on one set of cuts per side!
- Only one Cut Sheet per 'cow pooling' group.
- If ordering ¼ beef, choose either a front or hind depending on the cuts you prefer.
- If your order is for ¼ choose from the cut options above for shoulder or hind.

Side A			Side B		
<b>The more roasts you choose, the less ground beef/stew/stir fry available</b>					
Roasts	Yes/No		Roasts	Yes/No	
Shoulder			Shoulder		
Chuck			Chuck		
Rump			Rump		
Sirloin Tip			Sirloin Tip		
London Broil			London Broil		
Steaks	Thickness	Per Pack	Steaks	Thickness	Per Pack
Rib-Eye and Sirloin	1" 1.5" 2"	1 2	Rib-Eye and Sirloin	1" 1.5" 2"	1 2
"NY Strip	1" 1.5" 2"	1 2	"NY Strip	1" 1.5" 2"	1 2
<b>AND Filets"</b>	1" 1.5" 2"	1 2	<b>AND Filets"</b>	1" 1.5" 2"	1 2
<b>OR Porterhouse and T-Bone</b>	1" 1.5" 2"	1 2	<b>OR Porterhouse and T-Bone</b>	1" 1.5" 2"	1 2
		Wt per pack			Wt per pack
Ground	Fat Content 80/20	1 lb	Ground	Fat Content 80/20	1 lb
Other Cuts			Other Cuts		
Stew Beef	<b>Yes/No</b>	1 lb	Stew Beef	<b>Yes/No</b>	1 lb
*Stir Fry Strips extra \$25/order	<b>Yes/No</b>	1 lb	*Stir Fry Strips extra \$25/order	<b>Yes/No</b>	1 lb
Short Ribs	<b>Yes/No</b>	1 lb	Short Ribs	<b>Yes/No</b>	1 lb
Skirt	<b>Yes/No</b>	var	Skirt	<b>Yes/No</b>	var
Cube Steak	<b>Yes/No</b>	1 lb	Cube Steak	<b>Yes/No</b>	1 lb
Brisket	<b>Yes/No</b>	var	Brisket	<b>Yes/No</b>	var
Soup Bones	<b>Yes/No</b>	1 lb	Soup Bones	<b>Yes/No</b>	1 lb
Special Requests:					
<ul style="list-style-type: none"> <li>○ Indicate if you would like bones, kidney/heart/liver/since these dare upon request</li> <li>○ If you are not buying the whole animal the organs or the oxtail go to the first person to reserve a side.</li> </ul>					