

| BEEF CUT SHEET   |                                 | Custom  |   | TEETS Beef   |                                      | Commercial               |                          |                  |        |
|--|---------------------------------|---|---|--|--------------------------------------|--------------------------|--------------------------|------------------|--------|
| KILL DATE:   |                                 | HANG WT   | HANG TIME: 7 DAYS OR 14 DAYS. (21 addt'l fee) |  |                                      | TAG #                    |                          |                  |        |
| BEEF. OWNER/ DELIVERED BY:   |                                 |   | PHONE #                                       |  | Proc Fee. .95/lb Hang Wt             |                          |                          |                  |        |
|  | Circle One                      | WHOLE   | KEEP EACH 1/2 SEPARATE                        | 1/2 BEEF   |                                      | NEW CUSTOMER?            | <input type="checkbox"/> |                  |        |
| CUSTOMER NAME  |                                 |   |   | SHARING CUSTOMER   |                                      |                          |                          |                  |        |
| ADDRESS  |                                 |   |   |  |                                      |                          |                          |                  |        |
| PHONE #  |                                 |   |   | EMAIL  |                                      |                          |                          |                  |        |
|  |                                 | BEEF STEW   | # of LBS                                      |  | (1st 10lbs free - .25/lb for addt'l) |                          |                          |                  |        |
|  | Roast Size                      | Circle One  | 2-3 lbs. (avg)                                | 4-5 lbs. (5 ppl)   |                                      |                          |                          |                  |        |
| <b>HIND QUARTER</b>  |                                 |   | NOTE: AVG # OF ROASTS BASED ON 1/2 BEEF       |  |                                      |                          | # of Cube Steak per pack |                  |        |
| Top Round  | Circle One                      | STEAK   | ROAST (AVG 5 2-3#)                            | LONDON BROIL   | GRIND (HB)                           | STEW MEAT                | CUBE STEAK               | MINUTE STEAK     |        |
| Bottom Round   | Circle One                      |   | ROAST (AVG 2 2-3#)                            |  | GRIND (HB)                           | STEW MEAT                | CUBE STEAK               | MINUTE STEAK     |        |
| Eye of Round   | Circle One                      | STEAK   | ROAST (AVG 2 2-3#)                            |  | GRIND (HB)                           | STEW MEAT                | CUBE STEAK               |                  |        |
| Sirloin Tip  | Circle One                      | STEAK   | ROAST (AVG 2 2-3#)                            |  | GRIND (HB)                           | STEW MEAT                |                          |                  |        |
| Rump   | Circle One                      |   | ROAST (AVG 1 2-3#)                            |  | GRIND (HB)                           | STEW MEAT                |                          |                  |        |
|  |                                 |   | <b>THICKNESS</b>                              |  |                                      |                          |                          |                  |        |
| Sirloin  | STEAK                           | B/In B/Out  |   |  | <b>ALL ONE PACK</b>                  | GRIND (HB)               |                          |                  |        |
| T-Bone #1  | STEAK                           |   |   | STEAKS / PACK  | 1 2 3                                | GRIND (HB)               |                          |                  |        |
| Porterhouse #1   | STEAK                           |   |   | STEAKS / PACK  | 1 2                                  | GRIND (HB)               |                          |                  |        |
| NY Strip #2  | STEAK                           |   |   | STEAKS / PACK  | 1 2 3                                | GRIND (HB)               |                          |                  |        |
| Filet. #2  | STEAK                           |   |   | STEAKS / PACK  | 1 2 3                                | GRIND (HB)               |                          |                  |        |
| <b>FRONT QUARTER</b>   |                                 |   | <b>THICKNESS</b>                              |  |                                      |                          |                          |                  |        |
| RIBEYE LOIN (CIRCLE ONE)   | Ribeye Steak                    | B/In B/Out  |   | Delmonico. (Cap On & B/O)  | 1 2 3                                | WHOLE LOIN               |                          |                  |        |
| CHUCK  | Circle One                      |   | ROAST B/I OR B/O (AVG 5 2-3#)                 |  | GRIND (HB)                           | STEW MEAT                |                          |                  |        |
| ARM  | Circle One                      |   | ROAST (AVG 3 2-3#)                            |  | GRIND (HB)                           | STEW MEAT                |                          |                  |        |
| NECK   | Circle One                      |   | ROAST (AVG 3 2-3#)                            |  | GRIND (HB)                           |                          |                          |                  |        |
| BRISKET  | Circle One                      | SPLIT   | WHOLE   | GRIND  |                                      |                          |                          |                  |        |
| SHORT RIBS   | Y OR N                          |   | /PK   |  |                                      |                          |                          |                  |        |
| <b>HAMBURGER</b>   | 1#                              | OR  | 2#  | Other Size   | Circle One:                          | 70/30                    | 80/20                    | 90/10 LEAN       |        |
| CHECK OPTION   | Vacuum Pack (Addt'l .25/lb)     | <input type="checkbox"/>                            |   |  | <b>Chubs</b> (NO ADD'L CHARGE)       | <input type="checkbox"/> |                          |                  |        |
| <b>HB PATTIES</b>  | Circle One                      | Y OR N  |   | HOW MANY PER PACK?   | /PK                                  | Patty Size:              | 1/4lb                    | 1/3 lb           | 1/2 lb |
|  | MIN. 10LBS. (Addt'l fee .75/lb) |   |   |  |                                      |                          |                          |                  |        |
| <b>Optional (Circle ALL Choices)</b>                                       | LIVER (SLICED)                  | KIDNEY  | TONGUE  | OXTAIL   | HEART                                | DOG BONES                | SOUP BONES               | TALLOW           |        |
|  |                                 |   |   |  |                                      |                          |                          | PACKED 5 LBS/BAG |        |
| <b>DEPOSIT</b>   | <b>\$250/beef</b>               | <b>30 DAY CANCELLATION NOTICE</b> Prior to Kill Day |   | NOTE: Condemned or Dead in Pen animals will be charged a full kill fee for disposal. Late fees: Orders not picked up within 7 days of notification. \$20/day |                                      |                          |                          |                  |        |
| <b>MAIL TO: LOST RIVER BUTCHER BLOCK, 7091 SR 259, LOST RIVER WV 26810</b> |                                 |   |   |  |                                      |                          | 304-505-2333             | 7/15/2025        |        |

## Processing Fees

|   | Beef         |   | Pork                                      |           | Lamb/Goats                                   |
|---|--------------|---|---|-----------|--|
| Kill Fee  | \$100.00     |   | \$75.00                                   |           | 50.00  |
| Cut & Pack  | 0.95/lb      |   | 1.00/LB                                   |           | 130.00 CUT & PACK                            |
| Vacuum pack Hamburger   | 0.25/lb      |   | <b>Vacuum Pack Sausage (25lb min)</b>     | .20/lb    | \$25/per lamb if wool is greater than 1 inch |
| HAMB PATTIES. (Min 10 lbs)  | 0.75/lb      |   |   |           |  |
| Stew Meat. (1st 10lbs Free)   | 0.25/lb      |   | <b>Cure &amp; Smoke Bacons &amp; Hams</b> | 2.50/lb   |  |
| Thin sliced HOAGIE MEAT   | 0.75/lb      |   | <b>Slice Bacon</b>                        | \$5/bacon |  |
| One steak per pack  | \$20.00      |   | <b>One Porkchop / pk</b>                  | \$10.00   |  |
| Specialty Cuts  | \$20.00      |   |   |           |  |
| Weigh & Label for Re-Sale   | 0.20/lb      |   |   |           |  |
| DRY AGE BEEF LONGER THAN TWO WEEKS  | \$50.00/WEEK |   |   |           |  |
| Beef over 30 months of age  | 50.00/head   |   |   |           |  |
| Cut into Primals Kill and Chill..(48 hrs)   | \$250.00     |   | <b>Cut into Primals</b>                   | \$100.00  |  |
| Min Processing Fee for Beef for whole beef  | \$525.00     |   | <b>Min. Processing Fee per Hog</b>        | \$150.00  |  |
| Teets Beef whole or half  | 5.49/lb      | This includes purchasing the steer & processing fee - kill fee & HB Patties add't'l |   |           |  |
| Teets Wagyu Beef whole or half  | 6.99/lb      | This includes purchasing the steer & processing fee - kill fee & HB Patties add't'l |   |           |  |
| <b>NOTE: Condemned or Dead in Pen animals will be charged a full kill fee for disposal.</b>                   |              |   |   |           |  |
| <b>Late fees: Orders not picked up within one week of notification day</b>                                    | \$20/Day     |   |   |           |  |
| <b>DEPOSIT</b>  | \$250.00     |   | \$75.00                                   |           | \$50.00                                      |
| ALL PRICES ARE SUBJECT TO CHANGED BASED ON MARKET PRICES - 1/2 & WHOLE BEEF QUOTES GOOD FOR 30 DAYS 7/15/2025 |              |   |   |           |  |



LOST RIVER BUTCHER BLOCK  
7271 STATE ROAD 259  
LOST RIVER WV 26810



EMAIL SHEETS TO: [tccmeats@gmail.com](mailto:tccmeats@gmail.com)  
Call in Sheet to: 304-505-2333

I, the undersigned, representing the owner of the animal listed on this document and delivered to Lost River Butcher Block make the following certifications.

- \* I certify all animals listed above with No Scrapie ID Tag were raised on my farm and were not transported from a sale barn or a farm other than my own.
- \* I certify all labeled withdrawal periods on medication or chemicals used in raising these animals have been met and there are no residual traces present.
- \* I certify the age of the animal listed to be correct.
- \* I certify that if this animal is not picked up within 30 days from called date that Lost River Butcher Block can discard the product.
- \* I received, understand, and agree to the terms of the customer information sheet.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_