

RAFTER S CATTLE CO. LLC

GRASS FED BEEF

Order Form:

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Primary phone #: _____ Secondary phone #: _____

Email: _____ How do you prefer to be contacted: Phone ___ Email ___

I want to order: Beef \$6.50 (hanging weight)

Whole beef _____ Half of a beef _____

You will be notified of the date, time and location of pick up/delivery. You will need to be there a few minutes ahead of schedule and be prepared to transfer the frozen boxed beef to your vehicle and place it promptly into a freezer. The beef will be cut and wrapped according to the standard processing (see website for standard cuts of meat). Standard is: 1" thick steaks, 2 per package, average 1-2 pound of ground beef per package and 3-4 pound roasts (approx.) There are additional charges for requested special packaging or cuts from the butcher!

Round steaks are tenderized _____ Stew meat Y or N _____ Other instructions:

Mark the box for internal organs you want: Liver _____ Tongue _____ Heart _____ , if you do not mark the box, they will NOT be kept! Additional charge for processing will apply.

There will be a delivery charge, based on distance, for any location other than Kingman.

I have enclosed my \$500.00 deposit of \$ _____, and I agree the balance is due upon delivery, and have read the terms below, if for any reason you are unable to pay the balance due, your deposit is NON REFUNDABLE. You may also pay on your account and we will send a receipt for payment upon request.

Signed: _____ Dated: _____ Check ___ Cash ___ MO ___

Return this form with deposit, check payable to Emmett Sturgill or Lori Warring to: Rafter S Cattle Co. - 12375 N. Holstein Dr. Kingman, AZ 86409. If you have paid your deposit, please email the form back to: rafterscattle@hotmail.com

*The price is based on the hanging weight of the beef. Weights are estimated, actual weights will be certified by the butcher prior to aging in cold storage. 14 days of aging prior to cutting & wrapping is typical. When the meat is cut & wrapped, you will have about approx. 70% of the hanging weight in final yield. This is due to weight loss due to bones and other inedible parts. This is the usual and customary way of purchasing beef in bulk. The butcher's cutting & wrapping fees (average \$0.60/lb.) are included in the price of your purchase.*Exception: If you take your beef to someone other than our contracted processor, you will be required to pay the charge for processing separately. We will credit your account the cost of our processor's fee. Estimated delivery date: _____ 2 week notice: _____ Delivery date: _____