

# Gasper Family Farm

Bulk Beef Cutting Options for a Split-Side

## Contact Information:

Name: \_\_\_\_\_

Phone #: \_\_\_\_\_

Email: \_\_\_\_\_

Delivery:      2012      2013

## Cuts You Receive and Options for Split-Sides

\*Please make a selection on starred items!

Steaks: (# per pkg, cut 1 in. thick)

KC Strips/Filletts: 2

Sirloin Steak: 1

Rib-eye: 2

\*Minute Steaks:

# per pkg:      2      4

(5 lbs maximum)

Roasts: (approx. 3lb each)

Sirloin Tip, Rump, Chuck and Arm

Organ Meats:

\*Heart:      Y      N

\*Liver:      Y      N

\*Tongue:      Y      N

\*Ox Tail:      Y      N

\*Kidneys:      Y      N

\*Sweetbreads:      Y      N

\*Tallow:      Y      N

Other:

\*Soup Bones:      Y      N

\*Knuckle Bones:      Y      N

\*Boiling Meat:      Y      N

\*Short Ribs:      Y      N

Brisket:

\*Grind for Burger?      Y      N

Burger: packaged in 1 lb packages and 80% lean

Availability of organ meats is dependent on the whim of the government meat inspector at the butcher.

Special Requests for Split-Sides? \_\_\_\_\_

### To Complete your Order!

Please make checks payable to "Peter Gasper"

Then Fill Out and Return this Form to:

Peter Gasper

11184 Antioch RD #167

Overland Park, KS 66210

Questions? Call or Email us!

Phone: 913-723-3838

Email: farmer1@gasperfarm.com

### Early Order Discount!

(for reservations made prior to 1/1/12)

est. 2012 Delivery: save \$.25/# & \$100 off the deposit.

est. 2013 Delivery: save \$.50/# & \$200 off the deposit.

### Beef Pricing

(\$ per lb Hanging Weight)

Split-Side: \$3.75/lb

Side: \$3.50/lb

Whole: \$3.25/lb

### Deposit

(required for reservation)

Split-Side: \$313

Side: \$625

Whole: \$1250

Processing is Additional.

Deposits are Non-Refundable.

Final Charge is based on the butcher's hanging weight and then your deposit is deducted from that.

### IMPORTANT NOTES:

ORDER AS SOON AS POSSIBLE. This is not a grocery store. Your deposit covers the cost of the animal which we custom raise for you. Don't wait until the month you want meat to place an order as there can be a several month delay.

Reservations are filled on a "first come, first serve" bases based upon receipt of deposit & cut-sheet.

You will be contacted when we receive your reservation and again on butcher day with the final charge. Final payment must be received within 2 weeks of billing or your deposit and meat will be forfeited.

Finish Dates are not guaranteed. Animals will finish in their own time and we do not butcher on a schedule.

Beef is produced without any implied or expressed warranty. Our goal is to produce quality meats via humane, natural methods. However, final product quality is also affected by factors outside of our control including genetics, butcher handling, consumer preference, and chance. We cannot guarantee final product quality.

Early order discount deposits are at risk and will be added to the investor risk pool. Ask for details.

# Gasper Family Farm

Bulk Beef Cutting Options for a Side/Whole

Delivery:  2012  2013

## Contact Information:

Name: \_\_\_\_\_

Phone #: \_\_\_\_\_

Email: \_\_\_\_\_

Side  Whole

## Custom Cutting for Sides/Whole

\*Please check ONE item for each starred section:

- \*T-bone and sirloin steaks  Boneless sirloin, KC strip, & Filet: as Steaks  as Roasts
- \*Standing rib roast  Bone-in rib steaks  Boneless rib-eye steaks  Rib-eye roast
- \*Chuck roast  Chuck steaks  Burger
- \*Sirloin tip roast (boneless)  Steak  Burger
- \*Rump roast: Boneless  Burger
- \*Eye of round roast  Minute/Cube steaks  Burger
- \*Top round roast  Top round steaks  Minute/Cube steaks  Burger
- \*Bottom round roast  Minute/Cube steaks  Burger
- \*Flank steak  tenderized  plain or Burger
- \*Brisket (roast)  Burger
- \*Pike's Peak Roast  Burger
- \*Arm Roast  Burger

### Special Requests for Side/Whole?

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Please Check to specify what you wish to receive:

### Organ Meats:

- \*Heart:  Y  N
- \*Liver:  Y  N
- \*Tongue:  Y  N
- \*Kidneys:  Y  N
- \*Sweetbreads:  Y  N

### Other:

- \*Soup Bones:  Y  N
- \*Knuckle Bones:  Y  N
- \*Short Ribs:  Y  N
- \*Tallow:  Y  N
- \*Ox Tail:  Y  N

Availability of organ meats is dependent on the whim of the government meat inspector at the butcher.

- \*Approximate Preferred Weight of Roasts: \_\_\_\_\_ lbs (3 lbs recommended)
- \*Burger leanness: 80%  (recommended), 85% , 90%
- \*Burger packaged in: 1 lb , 1 1/2 lb , 2 lb
- \*Trim Fat on steaks to: close (1/4 in.) , medium (1/2 in.)
- \*Preferred Thickness of Steaks: 3/4 in. , 1 in.  (recommended), 1 1/4 in. , 1 1/2 in.
- \*# of Minute/Cube steaks per package: 2 , 4
- \*Maximum lbs of Minute Steaks desired: \_\_\_\_\_ (The rest will be ground into burger)

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