

Beef Processing Invoice

Greenvally Meat Processors, Inc.
 2494 W. Perch Rd., Monroe, VA 24574, 434-299-5529

Date: _____

Name: _____
 Address: _____
 Phone: _____
 Email: _____

30 months of age? _____	
Live Wt. _____	
Hanging Wt. _____	
w/liver _____	
Slaughter	\$40.00
Process	
paper wrap	(\$.50/h.wt.)
vacuum wrap	(\$.55/ h.wt.)
Inspection	\$100
Links	\$.50/lb.
Patties	\$.50/lb.
Stew meat/k-bobs	\$5/\$10/\$20
Bones/Fat	\$5/\$10/\$20
TOTAL	

Please check - *1/4 beef _____
 1/2 beef _____
 whole beef _____

Items not checked will be put into burger.
 Special requests put to the right.

Standard cuts include:

3/4 inch steaks 2/pk. (round steak and filets 4/pk.), 3-4 lb. roast, and 1 lb. packs of burgers.
 Please Specify if you would like different.

Section	Description				
Front Quarter	Rib steaks _____ and/or Rib roast _____	flat iron _____			
	boneless _____	brisket _____			
	Rack of Ribs _____	flank steak _____			
	Arm Roast _____	skirt steak _____			
	Chuck Roast _____ or Chuck Steak _____	other _____			
Hind Quarter	Sirloin Tip Roast _____				
	Round				
	Top Roast _____ and/or Steak _____ or Cube Steak				
	Bottom Roast _____ or Steak _____ or Cube Steak				
	Eye Roast _____ or Steak _____ or Cube Steak				
	Rump Roast _____				
	Sirloin Steak _____				
	T-Bone Steak _____ or filet and N.Y. Strip _____				
		Heart _____ Tongue _____ Liver _____ OxTail _____			
* 1/4 beef orders need some flexibility by the butcher to match with another 1/4					
* 1/4 beef orders include cuts form front and hind quarters					