

Greenvalley Meat Processors Inc.

2494 W. Perch Rd.
 Monroe, Va. 24574
 (434) 299-5529

Beef Processing Invoice

Date _____

Name _____

Address _____

Phone _____

E-Mail _____

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

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	

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 1lb. Packs of burger. Please specify if you would like different.

Front Quarter

Rib steaks _____ and/or Rib roast _____
 boneless _____

Rack of Ribs _____

Arm Roast _____

Chuck Roast _____ or Chuck steak _____

flat iron _____
 brisket _____
 flank steak _____
 skirt 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 _____ Ox Tail _____

* 1/4 beef orders need some flexibility by the butcher to match with another 1/4

* 1/4 beef orders include cuts from front and hind quarter