

Beef Cutting Instructions

Johnson's Sausage Shoppe & Catering

416 State Rd 16, Rio, WI 53960
Federal Inspected Facility 2377

Please Send Completed Instructions to:

Text: 920-382-1166
Email: Chris@JohnsonsSausage.com
Call: 920-992-MEAT (6328)

Kill Charge: \$40 (1/4) \$70 (1/2) \$130 whole
Hang wt. _____ x \$0.99 : \$ _____
Sausage/Smoked Product: \$ _____
Other: \$ _____
Processing Total: \$ _____
Farmer: _____ / **lb Total:** _____

Customer Name: _____

Cell Phone: 920. 608. 262. 715. 414 _____ Text Y or N

Slaughter Date: ____ / ____ / ____

Ear Tag: _____

Farmer Name: _____

Whole Half Split Side (1/4) Thirds (1/3 add .10/lb) Eighths (1/8 add .10/lb) 3 Week Hang (.10 lbs.)

- Circle Your Choice -

Roast Size (Chuck, Arm, Sirloin Tip, Rump, Round): 2-3# 3-4# 4 - 5# or *Grind*

Prime Rib: Prime Rib Roast or Ribeye Steaks

Rounds: Round Steaks or Round Roasts or Grind or Shredded Beef or Cube Steaks (\$5 per 1/4)

Steak Thickness (Porterhouse, T-Bone, Ribeye, Sirloin): 3/4" 1" 1 1/4" 1 1/2"

Steaks in a Package: 1 or 2 or 3 (*1 steak per pkg. is \$7 per 1/4 up charge*)

Circle your choices: Soup Bones Short Ribs Stew Meat Grind

Special Requests: _____

Ground Beef: 1# 1 1/2# 2# 2 1/2# & / or 1/4 lb. or 1/3 lb. Patties: 5# 10# 20# OR 25% 50% 100%
Patties are \$1.50 / lb.

Sausage and Smoked Products

_____ **Liver Sausage** _____ **Summer Sausage** _____ **Jalapeno & Cheddar Summer**
x \$5 each x \$9 each x \$9 each

_____ **Hot Sticks** _____ **Smoked Sticks** _____ **Sweet Sticks** _____ **Garlic Sticks**
x \$7 / pkg. x \$7/ pkg. x \$7 / pkg. x \$7/ pkg.

_____ **Wieners** _____ **Teriyaki Sticks** _____ **Beef Jerky** _____ **Ring Boloney**
x \$7 pkg. x \$7 / pkg. x \$8 / pkg. x \$8 each

_____ **Smoked Beef Round \$7 / pkg** _____ **2 lbs. Shredded Roast Beef x \$14.00 pkg.** _____ **Beef Brats x \$7**
(Old Fashioned Dried Beef)

Internal Use Only: Boxes of Cuts _____ Burger _____ Other _____ Total _____

*Butchers will accommodate all requested instructions, but cutting instructions are subject to change without notice. For reasons of abscess, damage, bruising, cattle being over 30 months of age, etc.
*Cutting Instructions not received within 5 calendar days of slaughter date will receive a *Standard Cut*: 3-4# roast size, ribeye steaks, round steaks, 1" thick steaks, 2 steaks to a package, and 1# burger packs
*Prices are subject to change without notice - prices effective 6/15/23