

Greenvalley Meat Processors Inc.

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

Beef Processing Invoice

Date _____

Name _____

30 months of age ?

Address _____

Live Wt. _____

Hanging Wt. _____

Phone _____

Slaughter \$60.00

E-Mail _____

Process
 vacuum wrap (\$.65 / h.wt.)

Inspection \$100

Please check-- * 1/4 beef _____

Links \$1.00/ lb.

1/2 beef _____

Patties \$.75/ lb.

whole beef _____

Stew meat/k-bobs \$.75/ lb.

Bones / Fat \$.50/ lb.

TOTAL

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 _____

flat iron _____

boneless _____

brisket _____

flank steak _____

Rack of Ribs _____

skirt steak _____

patties _____

Arm Roast _____

Chuck Roast _____ or Chuck steak _____

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 _____

**** No cubed steak under inspection****

Rump Roast _____

Sirloin Steak _____

T-Bone Steak _____ or Filet and N.Y. Strip _____

Items above not checked will be put into burger.

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**

Special requests put to the right.