side A

☙ Mountain Pastured Beef ❧ from West Wind Farm

FALL 2012 BULK ORDERS: FORMS and INSTRUCTIONS

Please choose the correct order form for the size of your order:
Use the order form below (side A) for orders of split half (quarter) beefs.
Use Side B of the order form for orders of half and whole beefs.

Instructions: To reserve your bulk order,

1. Fill out **either Side A** (for split-half beefs) **or Side B** (for half/whole beefs) of the order form.

2. Include your deposit (for amounts, see order form) via Visa, Master Card, or check. Please make checks payable to *West Wind Farm*.

3. Mail, fax, or telephone your order:

Martha Holdridge
7209 MacArthur Blvd.
Bethesda, MD 20816-1038

Fax: 301-229-0910
Tel: 301-229-2813
Cell: 301-346-4558

Questions? Call, or email martha@westwindfarm.biz.

In late October, when the dressed weight of your order is known, the balance of your bill will be mailed to you, along with delivery locations and times. Your beef will be delivered hard-frozen, cuts labeled and tight-wrapped with butcher paper in quantities convenient for your family size.

Fall Delivery: <u>**NOV. 15**</u> in Bethesda, Columbia, and (possibly) Gambrills, Maryland. ***Please circle preference.***

Sample Weights and Prices
(Actual weights may be less or greater than shown)

	Split Half	Half*	Whole
(Deposit amount)	$ 100	$ 200	$ 400
Dressed weight** (example)	130 lb.	260 lb.	520 lb.
Price per pound†	$ 3.35	$ 3.30	$ 3.25
Price before butchering	435.50	858.00	1690.00
Processing cost (based on wt.)	104.15	180.73	361.46
Transport to MD	45.00	90.00	180.00
Total cost (example)	$ 584.46	$ 1128.73	$2231.46

* **Shared half**: processing cost is 10¢/lb. higher

** **Final weight** will be approx. 25–35% less, due to shrinkage when hanging, boning, etc.

† **Early Bird Discounts**:
- Sept. 18–23: less 10 ¢/lb.
- Sept. 24–29: less 5 ¢/lb.

<u>All orders must be received before Oct. 6.</u>
<u>Final bills must be paid in full by Nov. 9.</u>

FALL 2012 BULK ORDER FORM for SPLIT HALF (QUARTER) BEEF

Half the cuts are from the forequarter and half from the hindquarter

Name: _____ **# in family** ____

Address: _____

_____

Phone: _____

Email: _____

My order is for a Split Half (Quarter Beef) ___

Deposit enclosed: _____ ($100 for split half)

Please make check or money order payable to West Wind Farm

Charge Visa ___ or Master Card ___ Exp. date:_____

Number: _____

Signature: _____

Standard cuts for split half:

Boneless sirloin and filet steaks
Rib steaks (with bone)
Kansas City Strip steaks (bone on one side)
Chuck steaks (best cut, bone on one side)
Top round steaks (London broil)
Skirt steak (1 only)
Short ribs
Sirloin tip as stew/kabob meat
Eye of round roast, boneless
Rump roast, boneless
Hamburger — approx. 1 lb. tubes
Shank soup bones

Optional for split half (check if you want):

Sliced liver _____

side B

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FALL 2012 BULK ORDER FORM for HALF or WHOLE BEEF

See Side A for weight and price examples, general instructions, and contact information

Name: _____ **# in family** ____

Address: _____

_____

Telephone: _____

Email: _____

My order is for a Half (or Whole) Beef ___

Deposit enclosed: _____ ($200 for half; $400 for whole)

Please make check or money order payable to West Wind Farm

Charge Visa ___ or Master Card ___ Exp. date:_____

Number: _____

Signature: _____

If 2 parties wish to share an order for a half beef, please provide information about the 2nd party in this box. Both parties must agree on their choices for the order, but the order will be divided by name for delivery.

Name: _____

Address: _____

_____

Phone: _____

Email: _____

Deposit enclosed: _____ (total from both, $200 or $400)

Please make check or money order payable to West Wind Farm

Charge Visa ___ or Master Card ___ Exp. date:_____

Number: _____

Signature: _____

Please select your choices in the following charts.

Numbers 1-13, check ONE item/line. Select paper-wrapped ____ or plastic/vacuum-packed ____ (10¢/lb. extra).

1	Boneless sirloin , filet, and New York strip as roasts ___	Boneless sirloin , filet, and Kansas City strip as steaks ___
2	Standing rib roast ___ Bone-in rib steaks ___	Boneless rib-eye steaks ___ Rib-eye roast ___
3	Short ribs ___	Boned/minced for hamburger ___
4	Back ribs ___	Boned/minced for hamburger ___
5	Chuck roast ___ Chuck steaks (best part) ___	Trimmed/cut for stew meat ___ Boned/minced for hamburger ___
6	Sirloin tip roast (boneless) ___	Trimmed/cut for stew meat ___ Minced for hamburger ___
7	Rump roast (boneless) ___	Trimmed/cut for stew meat ___ Minced for hamburger ___
8	Eye of round roast ___ or steaks ___	Trimmed/cut for stew meat ___ Minced for hamburger ___
9	Top round roast ___ Top round steaks ___	Trimmed/cut for stew meat ___ Boned/minced for hamburger ___
10	Bottom round roast ___ Bottom round steaks ___	Trimmed/cut for stew meat ___ Boned/minced for hamburger ___
11	Flank steak ___	Trimmed/cut for stew meat ___ Minced for hamburger ___
12	Skirt steak (about 2 lb.; whole or 2 pieces) ___	Trimmed/cut for stew meat ___ Minced for hamburger ___
13	Brisket (roast) ___	Trimmed/cut for stew meat ___ Minced for hamburger ___

For numbers 12-16, please check to specify what you wish to receive:

14	Other muscle meat will be minced for hamburger. Choose your packaging option for hamburger: (a) 50 lbs. of eight 4-oz patties in 2-lb. paper pkgs. (30¢/lb. for patties = $15.00 extra); remainder in bulk ~1-lb. plastic tubes ____ **OR** (b) only bulk hamburger, in plastic-wrapped tubes : 1 lb. tubes ____ **OR** 2 lb. tubes ____		
15	Organ meats (check those you wish to receive):	Liver (sliced) ____ Kidneys ____ Tongue (whole) ____ Heart whole) ____	
16	Soup bones (check those you wish to receive):	Shank soup bones Oxtail	____ (5+ pieces, approx. 1– 2 lb. each) ____ (1 piece, approx. 1 lb.)