

side
A

Mountain Pastured Beef from West Wind Farm

FALL 2008 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 (MD)
1-866-205-5004, PIN 2749

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

About Nov. 3, 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: Nov. 20 to Accokeek and Bethesda, MD;
Nov. 21 to Annapolis, Gambrills, Owings Mills, and Columbia.

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)	125 lb.	250 lb.	500 lb.
Price per pound†	\$ 3.25	\$ 3.20	\$ 3.20
Price before butchering	406.25	800.00	160.00
Processing cost (based on wt.)	67.31	134.62	269.24
Transport to MD	53.00	96.00	192.00
Total cost (e.g.)	\$ 526.56	\$ 1030.62	\$ 2061.24

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

† **Early Bird Discounts:**

- Oct. 1-7: less 10 ¢/lb.
- Oct. 8-14: less 5 ¢/lb.

All orders must be received before Oct. 21. Final bills will be mailed to you by Nov. 3 and must be paid by Nov. 14

SUMMER 2007 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:

T-bone, sirloin, and boneless rib-eye steaks (all steaks cut approx. 1 inch thick)
Chuck steaks (best cut)
Short ribs
Sirloin tip roast, boneless
Eye of round roast
Rump and top round, boned, trimmed, and cut for stew/kebab meat
Hamburger (incl. ground bottom round) — 1 lb. packs
Shank soup bones with meat and marrow

Optional cuts for split half (check those you want)

Organ meats _____
Liver (sliced) _____
Tongue _____
Kidney _____
Heart _____

side
B

Mountain Pastured Beef from West Wind Farm
Fall 2008 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: _____

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: _____

<p>My order is for a Half (or Whole) Beef _____</p> <p>Deposit enclosed: _____ (\$200 for half; \$400 for whole)</p> <p>Please make check or money order payable to West Wind Farm</p> <p>Charge Visa _____ or Master Card _____ Exp. date: _____</p> <p>Number: _____</p> <p>Signature: _____</p>
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Please select your choices in the following charts.

For numbers 1-11, please check ONE item for each numbered line

1	T-bone and sirloin steaks _____	Boneless sirloin, NY strip, & Filet: as Steaks _____ as Roasts _____
2	Standing rib roast _____ Bone-in rib steaks _____	Boneless rib-eye steaks _____ Rib-eye roast _____
3	Short ribs _____	Boned/minced for hamburger _____
4	Chuck roast _____ Chuck steaks _____	Trimmed/cut for stew meat _____ Boned/minced for hamburger _____
5	Sirloin tip roast (boneless) _____	Trimmed/cut for stew meat _____ Minced for hamburger _____
6	Rump roast: Bone-in _____ Boneless _____	Trimmed/cut for stew meat _____ Boned/minced for hamburger _____
7	Eye of round roast _____ or steaks _____	Trimmed/cut for stew meat _____ Minced for hamburger _____
8	Top round roast _____ Top round steaks _____	Cube steaks (machine tenderized 20¢/lb. extra) _____ Boned/minced for hamburger _____
9	Bottom round roast _____ Cut as stew meat _____	Cube steaks (machine tenderized 20¢/lb. extra) _____ Boned/minced for hamburger _____
10	Flank steak _____	Minced for hamburger _____ Trimmed/cut for stew meat _____
11	Brisket (roast) _____	Minced for hamburger _____ Trimmed/cut for stew meat _____

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

12	Other muscle meat will be minced for hamburger. Choose your packaging option: (a) 50 lbs. of eight 4-oz patties in 2-lb. pkgs. (25¢/lb. for patties = \$12.50 extra); PLUS remainder in bulk 1-lb. pkgs. _____ OR (b) only bulk hamburger packets of 1 lb. each _____	
13	Organ meats (check those you wish to receive):	Liver (sliced) _____ Tongue _____ Kidneys _____ Heart _____
14	Soup bones (check those you wish to receive):	Shank bone with meat and marrow _____ (5+ pieces, about 2 lb. each) Oxtail _____ (1 piece, about 1 lb.)
15	Approx. preferred weight of roasts: _____ lbs.	Preferred thickness of steaks: $\frac{3}{4}$ " _____, 1" _____ (recommended), $1\frac{1}{4}$ " _____, $1\frac{1}{2}$ " _____