

This order form is for a live animal. Colmore Farms will deliver it on the hoof to the meat processor of the buyer's choice within 30 miles of Chattanooga at no additional charge. If you are buying less than an entire beef, please indicate with whom you plan to split the beef.

If needed, we can pair you up with others buying a half or multiple quarters of a beef, but keep in mind that a half beef will be butchered per one set of instructions. So, if you are buying a quarter beef, you must coordinate with your paired quarter buyer and provide common butchering instructions.

For your convenience, contact information is provided for area meat processors on the following pages. Please complete the form for the processor of your choice and return it with this form. ***Do not submit order forms directly to processors, we will submit your form with your animal.***

Name of Buyer: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

Phone Number: \_\_\_\_\_

Email: \_\_\_\_\_

☐ Whole Beef

☐ Half Beef

☐ Quarter Beef

Name of half or quarter buyer with whom you are pairing: \_\_\_\_\_

Signature: \_\_\_\_\_

**Colmore Farms live beef price delivered to processor: \$5.75 per pound of hanging weight**

**DEPOSIT: \$300 per half / \$150 per quarter**

Please submit this form with your deposit made payable to Colmore Farms to:

**Colmore Farms**  
**402 Woodfield Lane**  
**Rising Fawn, GA 30738**  
**423-309-3490**  
**Fax: 706-398-7061**  
**jo@colmorefarms.com**



## Processor

SKILLET HOLLOW MEATS  
508 Woodland Road  
Flintstone, GA 30725  
706-820-1324  
skillethollowmeats@gmail.com

*Please indicate beef cutting instructions and customer information for both halves of animal below.*

Name:	_____
Phone:	_____
Email:	_____
Signature:	_____

Name:	_____
Phone:	_____
Email:	_____
Signature:	_____

# Steaks per package: \_\_\_\_\_  
Thickness of Steaks: \_\_\_\_\_  
Size of Ground Beef: \_\_\_\_\_  
Roast Size: \_\_\_\_\_  
Round Steak:      ☐ Cube    ☐ Plain  
Boneless Stew:    ☐ Yes     ☐ No  
Short Ribs:        ☐ Yes     ☐ No  
Liver:              ☐ Yes     ☐ No

# Steaks per package: \_\_\_\_\_  
Thickness of Steaks: \_\_\_\_\_  
Size of Ground Beef: \_\_\_\_\_  
Roast Size: \_\_\_\_\_  
Round Steak:      ☐ Cube    ☐ Plain  
Boneless Stew:    ☐ Yes     ☐ No  
Short Ribs:        ☐ Yes     ☐ No  
Liver:              ☐ Yes     ☐ No

Comments: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Hot Carcass Weight: \_\_\_\_\_ x .75 + \$70.00 rendering fee = \_\_\_\_\_

Vacuum pack excluding ground beef: .85 + \$70.00 rendering fee

Vacuum pack including ground beef: 1.05 + \$70.00 rendering fee

All hamburger: .75 + \$70.00 rendering fee

NOTE: There will be an additional charge for quartering and/or boneless steaks.

**Processor**

TATE'S PROCESSING, LLC  
 14 Zelpha lane  
 Rising Fawn, GA 30738  
 706-398-2272/423-994-7878  
 tatesprocessing@gmail.com

**Current Price List**

Kill Fee: \$30.00  
 Beef: \$0.55 a pound (hanging)  
 \*\*Unscheduled Emergency Kill Fee: \$150.00\*\*

Tag #: \_\_\_\_\_ Hanging lbs: \_\_\_\_\_  
 Killed: \_\_\_\_\_ Processed: \_\_\_\_\_  
 Pick Up: \_\_\_\_\_

Customer: \_\_\_\_\_

Contact #: \_\_\_\_\_

Address: \_\_\_\_\_

☐ Whole Beef ☐ Half Beef

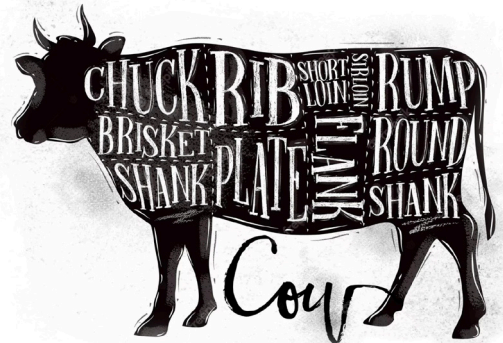
Age: \_\_\_\_\_ Hang Time: \_\_\_\_\_ days

Amount Due: \_\_\_\_\_ ☐ Cash☐ Check☐ Credit Card

Signature: \_\_\_\_\_

**CUT LIST**Soup Bones: ☐ Yes ☐ NoLiver: ☐ Yes ☐ NoHeart: ☐ Yes ☐ NoTongue: ☐ Yes ☐ NoOxtail: ☐ Yes ☐ NoChuck Roast: ☐ Yes ☐ No ☐ BonelessShoulder Roast: ☐ Yes ☐ No ☐ Boneless

Cube Steak: Per Pack: \_\_\_\_\_ Packs: \_\_\_\_\_

Sausage (+\$10.00): ☐ Mild ☐ HOT (\$5.00) \_\_\_\_\_ lbs (min. 10 lbs) ☐ Vacuumed (+\$20.00 per 50 lbs)Hamburger: ☐ 1 lb ☐ 2 lb ☐ Jalapeño (\$1.00 per lb) ☐ Vacuumed (+\$20.00 per 50 lbs)Sirloin Tip Roast: ☐ Yes ☐ NoRump Roast: ☐ Yes ☐ No

Stew Meat: \_\_\_\_\_ Packs: \_\_\_\_\_

**STEAK VARIETIES AVAILABLE:**

Filets: Per pack: \_\_\_\_\_ Thickness: \_\_\_\_\_

NY Strip: Per pack: \_\_\_\_\_ Thickness: \_\_\_\_\_

Ribeye: Per pack: \_\_\_\_\_ Thickness: \_\_\_\_\_

T-Bones: Per pack: \_\_\_\_\_ Thickness: \_\_\_\_\_

Sirloin: Per pack: \_\_\_\_\_ Thickness: \_\_\_\_\_

Round Steak: Per pack: \_\_\_\_\_ Thickness: \_\_\_\_\_

☐ Skirt Steak ☐ Flank Steak ☐ Short Ribs ☐ Whole Ribs ☐ Brisket Halved ☐ Brisket Whole ☐ Shank

Custom Instructions: \_\_\_\_\_