

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: \$6.00 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

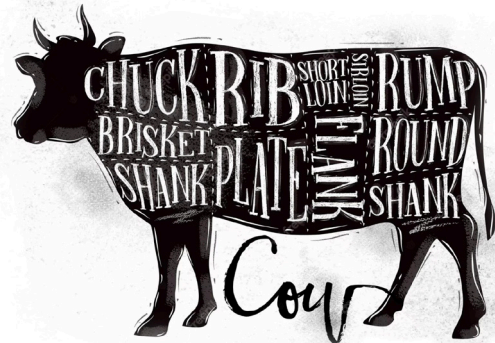
Check

Credit Card

Signature: _____

CUT LIST

Soup Bones: Yes No
 Liver: Yes No
 Heart: Yes No
 Tongue: Yes No
 Oxtail: Yes No
 Chuck Roast: Yes No Boneless
 Shoulder 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 No

Rump Roast: Yes No

Stew Meat: Packs: _____

STEAK VARIETIES AVAILABLE:

Filets: Per pack: _____ Thickness: _____ T-Bones: Per pack: _____ Thickness: _____
 NY Strip: Per pack: _____ Thickness: _____ Sirloin: Per pack: _____ Thickness: _____
 Ribeye: Per pack: _____ Thickness: _____ Round Steak: Per pack: _____ Thickness: _____

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

Custom Instructions: _____