

Email

## **Beef Reservation Form**

Namo

Name	LII	iaii
Address		Phone
Preferred contact method? (circ	le) Call Text Email	Preferred beef process month/yr:
I am placing an order for (circle)	):	
Quarter Beef	Half Beef	Whole Beef
Approx. 163 lbs (hanging)	Approx. 325 lbs (hanging	Approx. 650 lbs (hanging weight)
\$3.00/lb (beef cost)	\$3.00/lb (beef cost)	\$3.00/lb (beef cost)
\$.72/lb (butcher fee)	\$.72/lb (butcher fee)	\$.72/lb (butcher fee)
\$20 (butcher handling fee)	\$40 (butcher handling fee)	\$80 (butcher handling fee)
Approx. cost: \$626	Approx. cost: \$1,249	Approx. cost: \$2,498

## Processing details:

- Beef is processed at a PA inspected, family-owned facility. Customer is responsible for submitting order forms within 5 days of the process date. The Kennedys will notify you when your order is ready and arrange a time for local delivery or pickup.
- Beef will come vacuum sealed, labeled and frozen, ready for your freezer!
- We require a \$100 nonrefundable deposit within 30 days of the process date to hold your beef order, and the remaining cost (once the hanging weight is determined by the butcher), is due upon delivery of the beef. Deposit is applied to final bill. Cash or check accepted. Checks should be made out to Philip and Lark Kennedy.

Specialty items will cost extra (they are marked on the order form). For example, beef patties cost an extra \$1.10/lb, stew cubes \$0.50/lb, etc.

## Timeline:

- Return this form to Lark Kennedy (contact info at bottom of page). Your \$100 deposit is due within 30 days of the process date (Lark will let you know when that is).
- Your order form is due within 5 days of the process date, or sooner.
- Your beef will be ready in approx. 3 weeks of the process date. We will send you your final invoice and arrange delivery as soon as it's ready.
- Final payment is due upon delivery.

<sup>\*\*</sup>The weights above are approximations; every animal is different so please allow for variation. You will know the exact weight of the beef at processing. Expect your take home meat to be 60-65% of the hanging weight depending on the cuts chosen. The quarter example above would yield approx. 100lbs