



1120 Kempsville Road
 Chesapeake, VA. 23320
Telephone 757-547-2161
 Toll Free 1-800-373-1094
 U.S.D.A. INSPECTED No. 8496
 Web: www.centralmeats.com
 E-Mail: processing@centralmeats.com

Approximate Dressing and Cutting Percentages

Live Wt.	Animal Type	% Dress Wt.	% Processing
1000 lbs.	Beef	60%----600 lbs.	72%----432 lbs.
1000 lbs.	Dairy	48%----480 lbs.	75%----360 lbs.
300 lbs.	Veal Calf	49%----147 lbs.	75%----110 lbs.
100 lbs.	Lamb	50%---- 50 lbs.	74%---- 37 lbs.
220 lbs.	Hog	70%---- 154 lbs.	75%----115 lbs.



Please call to make an appointment.

Same as Sold To if blank:

Sold To: _____ **Ship To:** _____ **Today's Date:** _____
Address: _____ **Address:** _____ **Process Date:** _____
City: _____ **State:** _____ **Zip:** _____ **City:** _____ **State:** _____ **Zip:** _____ **Pick-Up Date:** _____
Phone: _____ **Phone:** _____

Animal Number:	Item Selection:			Weight:			Price Per Pound:					
Beef	Thick Wt.	Per Pkg.	No. Pkgs.	Pork	Thick Wt.	Per Pkg.	No. Pkgs.	Lamb	Thick Wt.	Per Pkg.	No. Pkgs.	
T-Bone Steak				Loin Chops				Leg Semi Bnls.				
Porterhouse Steak				Loin Roast				Loin & Rib Chops				
Sirloin Steak				Country Ribs				Shoulder Roast				
Round Steak				Picnic Shoulder				Shoulder Chops				
Eye Round Roast				Hams Fresh or Sugar Cured				Stew				
Cube Bot. Rd. Steak				Hams cut 1/2				Ground				
Rump Roast				Ham Slices				Breast, Head, Liver (On request only)				
Sirloin Tip				Spare Ribs				Goat	Thick Wt.	Per Pkg.	No. Pkgs.	
Rib Steak				Neck Bones					Leg Semi Bnls.			
Chuck Roast				Tail					Loin & Rib Chops			
Shoulder Roast				Feet/Hocks					Shoulder Roast			
Ground Beef				Butts Whole or Into Sausage					Shoulder Chops			
Soup Bones				Sides, Whole or Sliced Fresh or Sugar Cured					Stew			
Stew Beef				Fat Back-Head (On request only)					Ground			
Short Ribs				Sausage Bag Hot or mild								
				H.C. Link Sausage					Breast, Head, Liver (On request only)			
				S.C.Link Sausage					Rev 02/17			
Liver Sliced- 1 lb. Pkg. Frozen Fresh				Liver, Heart (On request only)				Processing Charges on Dressed Weight of Animal				

Special Instructions: _____ **Actual Weight** _____
 _____ **Price per Lb.** _____
 _____ **Total** _____
 _____ **Other Mdse.** _____
 _____ **Kill Fee:** _____
Cut By: _____ **Wrapped by:** _____ **No. Boxes:** _____ **Location:** _____ **Complete:** _____ **Total:** _____

Cut & Wrap .85 lb.	Cut Only .75 lb.	H.C. Link or Rope Sausage Add 1.00 lb.	Breakfast Link Sausage Add 1.50 lb.
-----------------------------------	-----------------------------	---	--

Notice: All animals will be handled in a professional manner, according to all Humane Handling Laws. Custom Meat Cutting done by trained butchers under permit by the Virginia Department of Agriculture and Consumer Services Permit number 23-1113-550. Packages will be marked NOT FOR SALE as required.

Cut and Wrap .85 lb. Based on hanging weight after slaughter. Steaks cut Bone-in or boneless, your thickness wrapped as many in pack as you say. Roast cut bone-in or boneless as big as you say, packed your way. Ground beef as lean as possible, stew beef extra lean. Any cuts you don't like put into ground beef. All Cuts Double wrapped in heavy-duty film. All cuts labeled for your convenience. Boxed and frozen no extra charge. After you have been notified of completion, please pickup promptly.

Thank you! We appreciate your business.

Received by: _____