



Gonsoulin Land and Cattle

Whole/Half/Quarter Beef Order Form

Name _____

Address _____

Phone _____ **Email** _____

I am placing an order for:

- | | | |
|---|---|---|
| <input type="checkbox"/> Quarter (Circle front, hind, mix)
Approx 125 lb (hanging weight)
\$4.85/lb | <input type="checkbox"/> Half
Approx 250 lb(hanging weight)
\$4.85/lb | <input type="checkbox"/> Whole
Approx 500lb(hanging weight)
\$4.85/lb |
|---|---|---|

Note: These weights are approximations since every animal is different. Please allow for variation. You will find out the exact weight of your beef at processing.

- Meat is processed at a LA State inspected, family owned facility. Customer is responsible for picking up beef from GLC Meat Market unless other arrangements have been made. We will notify you of pickup date when your order is finalized.
- Meat will be vacuum sealed, flash frozen and boxed.
- We require a \$100 deposit to hold your beef at time of order, and the remaining cost once actual hanging weight is determined by butcher.

Timeline:

1. **Send in this form and cut sheet on the last page with your \$100 check deposit.**
2. **We will inform you when your animal goes to process, and soon after the hanging weight and final cost.**
3. **Send in final payment and we will send you your pickup date.**

You may email the form and put the deposit on a credit card, or you can mail the form with a check.

Email to: gandidvm@gmail.com and call 337-577-9160 for credit card deposit or mail to:

GLC
6108 Loreauville Rd.
New Iberia, LA. 70563

Customer signature _____ Date _____

By signing this form I agree to and understand the information described here.

Order worksheet:	
W/H/Q final hanging weight	_____
x cost/pound _____ = Total	_____
*Extra costs	_____
Deposit	<u>-\$100</u>
Total due before pickup	_____

Frequently asked questions

- *What is hanging weight?* “Hanging weight” is the weight of the animal after the slaughter process which removes the head, internal organs, hooves, hide. You can expect a "take home weight” in packaged meat of about 60%-70% of the hanging weight, depending on the cuts you choose.
- *What is my cost compared to retail?* On average, your cost per pound of 'take home' beef to be between \$6.50/lb-\$6.92/lb depending on how much you purchase and which cuts you choose. This is for everything from ground beef to choice steaks. Compare this to average retail grassfed ground beef costing \$7.50 per pound.
- *How much meat will I take home?* A **whole** beef 'take home' weight is about 350-385lb depending on the animal, a **half** is about 175-195lb, and a **quarter** 90lb-120lb. We will estimate as close as possible at the beginning, but please remember that the final weights will vary and we can't give you an exact number until the butcher calls when your order is ready.
- *How much freezer space do I need?* About 1cu. ft of freezer space for each 25lb of beef. For a whole beef you will need a 14cu ft freezer space, half a 7 cu ft, and a quarter a 3.5 cu ft.

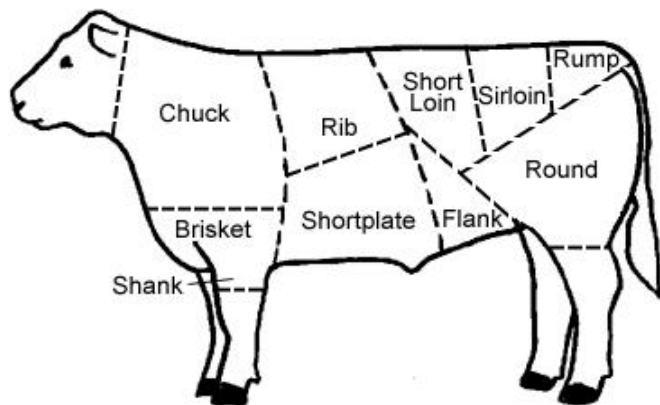
Cuts in a side of beef:

- Front quarter:
 - Chuck Roast
 - Shoulder Roast
 - Short Ribs
 - Rib Steak/Rib Eye
 - Boneless Stew
 - Neck Soup Bones
 - Ground Beef
 - Beef Brisket

Approximate breakdown of a whole beef:

Ground	35%
Roast	35%
Steaks	15%
Other	15%

- Hind quarter
 - Sirloin Tip Roast
 - Sirloin Steak
 - NY Strip Steak and Tenderloin (Recommended) OR Porterhouse and T-bone
 - London Broil
 - Rump Roast
 - Flank Steak
 - Cube Steak
 - Boneless stew
 - Ground Beef



Butcher Cut Sheet

Please indicate which cuts you want, the no. cuts/pkg or thickness desired. Customers sharing a cow must agree on **one set of cuts per side!** Only one Cut Sheet per 'cow pooling' group. If ordering 1/4 cow, choose the cuts you prefer, and we will let you know the quantity available. We are happy to assist with any questions, or fill your cut sheet for you if you are uncertain the first time. Give us a call!

Customer Name:			Phone Number:		
Side A -(i.e. the more roasts you choose, the less ground beef/stew/stir fry you will get)			Side B		
Roasts	Yes/No		Roasts	Yes/No	
Shoulder			Shoulder		
Chuck			Chuck		
Rump			Rump		
Sirloin Tip			Sirloin Tip		
London Broil			London Broil		
Round Steak			Round Steak		
Steaks	Thickness	Per Pack	Steaks	Thickness	Per Pack
Rib-Eye and Sirloin	1" 1.5" 2"	1 2	Rib-Eye and Sirloin	1" 1.5" 2"	1 2
"NY Strip	1" 1.5" 2"	1 2	"NY Strip	1" 1.5" 2"	1 2
AND Filets"	1" 1.5" 2"	1 2	AND Filets"	1" 1.5" 2"	1 2
OR Porterhouse and T-Bone	1" 1.5" 2"	1 2	OR Porterhouse and T-Bone	1" 1.5" 2"	1 2
Chuck/Shoulder			Chuck/Shoulder		
		Wt per pack			Wt per pack
Ground Beef	Fat Content:80/20	1lb	Ground Beef	Fat Content:80/20	1lb
Other Cuts			Other Cuts		
Stew Beef	Yes / No	1lb	Stew Beef	Yes / No	1lb
Stir Fry Strips	Yes / No	1lb	Stir Fry Strips	Yes / No	1lb
Short Ribs	Yes / No	1lb	Short Ribs	Yes / No	1lb
Skirt	Yes / No	var	Skirt	Yes / No	var
Flank	Yes / No	var	Flank	Yes / No	var
Brisket	Yes / No	var	Brisket	Yes / No	var
Soup Bones	Yes / No	1lb	Soup Bones	Yes / No	1lb

Special Requests: (This is where you can indicate, among other things, if you want anything like bones, kidney/heart/liver/ since these do not go into the freezer unless requested.)



GRASS FED BEEF

"The Informed Choice"

All Natural, No Hormones or Antibiotics

gcranch.com