



308-778-6900
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BlackSheepMeats.net
216 S Walnut St
Arnold, NE

Black Sheep Meats

*Please fill out form & E-mail to: BlackSheepMeatsLLC@gmail.com
or drop off at Black Sheep Meats during operating hours*

BEEF PROCESSING FORM

Today's date: _____

Contact Information

Name: _____

Address: _____

Phone #: _____

Cell #: _____

Email: _____

Animal Information

- ☐ Whole Beef ☐ Half Beef ☐ Quarter
- ☐ Hind Quarter ☐ Front Quarter

Purchased from: _____ Tag # _____

Drop off date: _____

Additional Information/Special Instructions (continue on back if needed)

Packaging & Cutting Information

Signature Cut: Cowboy & Tomahawk (30 oz to 64 oz)

Additional \$1.50 per lb (vac sealed due to size)

Yes No Number desired: _____ (8 max per whole beef)

Arm Roast

Make into burger: Yes No

Roast Weight: 2-3 lbs 3-4 lbs 4-5 lbs

Chuck Roast

Make into burger: Yes No

Roast Weight: 2-3 lbs 3-4 lbs 4-5 lbs

Rump Roast

Make into burger: Yes No

Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Ribeye Steaks

Steaks: Bone-in Boneless

Steak thickness: 1 ½ inch 1 inch 3/4 inch

Steaks per package: 2 3 4

Steaks (T-Bone & Porterhouse)

Steak thickness: 1 ½ inch 1 inch 3/4 inch

Steaks per package: 2 3 4

Rounds

Rounds: Bone-in Tenderized: \$1.60 per lb

Weight: 2-3 pounds 3-4 pounds 4-5 pounds

Sirloin Tip Steaks

Steak thickness: 1 ½ inch 1 inch 3/4 inch

Steaks per package: 2 3 4

Roast weight: 2-3 pounds 3-4 pounds 4-5 pounds

Miscellaneous

Short Ribs: Yes No Tail/Liver/Heart: Yes No

Soup Bones: Yes No Brisket: Yes No

Flinstone Ribs: Additional \$1.50 per lb (vac sealed due to size)

Tenderized: \$1.60 per lb

Tenderized: Yes No Stew Meat: Yes No Fajita Meat: Yes No

Burger

Bulk: 1 pound 2 pounds

Patties: Yes No

Weight into patties: _____ lbs. Patties: \$1.60 per lb

Our standard aging process is 14 days. Additional aging available: \$110/wk/whole beef, up to 28 days

For Specialty cuts (i.e. bacon wrapped steaks, sausages, hot dogs, jerky etc.), please request a custom processing form