



Bryan Walker & Monica Bagwell  
52500 East 110 Road  
Miami, OK 74354  
Phone (918) 850-8629  
[walkerranchcc@outlook.com](mailto:walkerranchcc@outlook.com)

## Beef Share Order Form 2023

Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

### I am placing an order for:

Whole Beef Share: \$2,500.00 – \$4,000. You are purchasing a whole (1) Black Angus steer at \$4.75 per pound hanging weight. A \$1,000.00 deposit is due to reserve your order. Processing is extra and paid to the butcher at pickup. You will receive approximately 400 to 500 pounds of cut and wrapped beef.

Half Beef Share: \$1,250.00 – \$2,000. You are purchasing half (1/2) Black Angus steer at \$4.75 per pound hanging weight. A \$500.00 deposit is due to reserve your order. Processing is extra and paid to the butcher at pickup. You will receive approximately 200 to 250 pounds of cut and wrapped beef.

Quarter Beef Share: \$625.00 – \$1,000.00. You are purchasing a quarter (1/4) Black Angus steer at \$4.75 per pound hanging weight. A \$250.00 deposit is due to reserve your order. Processing is extra and paid to the butcher at pickup. You will receive approximately 100 to 125 pounds of cut and wrapped beef.

\*Prices and weights are subject to change and are not guaranteed.

**Cash is preferred. Checks should be made out to Bryan Walker or Monica Bagwell. Mail to 52500 East 110 Road, Miami, OK 74354. We also accept payment between friends using Venmo and PayPal.**

1. Decide which beef share works best for your family.
2. Fill out this order form and the cut sheet. Return both with your deposit.
3. We will deliver your steer for processing to M&M Custom Butchering on January 23, 2023. This is when we will let you know your steer's hanging weight and how much your final payment is.
4. Your beef will be dry aged for 14 days then custom cut and vacuum sealed.
5. The butcher will call when your beef is ready for pickup. His processing fee is \$0.81 per pound hanging weight – cut and wrapped.

**Customer signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

Hanging weight: \_\_\_\_\_ Processing Cost: \_\_\_\_\_

Total Share Cost: \_\_\_\_\_ Share Deposit: \_\_\_\_\_ Share Final Payment: \_\_\_\_\_



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## Beef Share Cut Sheet 2023

Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Whole beef share    Half beef share    Quarter beef share

*All cuts not selected will be ground*

**Roasts:** Size of roasts \_\_\_\_\_ pounds (4-pound roasts are most common)

Chuck    Arm    Rump    Pike's Peak

**Brisket**

**Steaks:** Steak thickness \_\_\_\_\_ inch ( $\frac{3}{4}$  inch is most common)

Number of steaks per package \_\_\_\_\_ (2 to 4 is most common)

Ribeye    Sirloin    T-bone    Filet Mignon & KC Strip

**Round steaks:**  Tenderized   or    Not tenderized

**Swiss steaks:**  Tenderized   or    Not tenderized

**Short ribs**

**Soup bones**

**Ground beef patties** (extra charge, 10 pound minimum): \_\_\_\_\_ pounds

Number of patties per package \_\_\_\_\_

**Ground beef:**  1 pound package    1 ½ pound package    2 pound package

**Stew meat:** Number of packages \_\_\_\_\_

**Liver**    **Heart**    **Tongue**    **Oxtail**

Special Instructions