

Red River Cattle Co.
Sales Contract
USDA Inspected Beef

Name _____ Phone Numbers _____

Address _____

Delivery Address _____

Contacts for Delivery _____

DELIVERY

_____ Initial We do not make return visits for delivery because of the distance we offer for free delivery. Please be there at the appointed time, we will call you in advance.

HANGING WEIGHT

_____ Initial The cost of your purchase is based on the hanging weight of the animal, on average this is about 600 lbs. per whole beef. (Hanging weight is the weight of the whole animal minus the head, hide, feet and "innards", before it is butchered.) The customer receives approximately 70 % of the hanging weight. This finished weight is what you put in the freezer.

DEPOSIT AND PAYMENT PLANS

_____ Initial DEPOSITS ARE NON-REFUNDABLE

Deposits are non-refundable because of the sizeable investment we are making into our customer's product and the care it takes us to custom make the end product. Please remember this is not an exact science. We try our best to deliver your end product in an acceptable amount of time.

Non-Refundable

Approximations will be adjusted. Cattle are animals therefore there will be variations in the final product. We will adjust any difference up or down.

1-2 MONTHS (1/2 down, the remaining 1/2 a few days prior to delivery)

WHOLE =	\$1197 down	\$1197
DATE PAID:	_____	_____
HALF =	\$628.50 down	\$628.50
DATE PAID:	_____	_____
QUARTER =	\$329.25 down	\$329.25
DATE PAID	_____	_____

3-8 MONTHS (1/2 and 1/2 (See above) or deposit plus 3 equal payments:)

WHOLE =	\$700 down	\$564	\$564	\$564
DATE PAID:	_____	_____	_____	_____
HALF =	\$500 down	\$252	\$252	\$252
DATE PAID:	_____	_____	_____	_____
QUARTER=	\$300 down	\$119.50	\$119.50	\$119.50

DATE PAID: _____

9-15 MONTHS (1/2 and 1/2 (See above) or deposit plus monthly payments ranging from 9-15 months)

down 9 10 11 12 13 14 15

WHOLE \$1200 133 119 109 100 92 85 80

DATE PAID: _____

HALF \$650 67 61 55 51 47 43 40

DATE PAID: _____

QUARTER \$350 34 31 28 26 24 22 21

DATE PAID: _____

UPON FINAL DELIVERY THE CUSTOMER MAY GET MONEY BACK!

Let's Be Sure Before We Start

A couple of information tidbits for you...

- * Anything can be made into hamburger
- * These selections are based on a half sized beef, for a whole beef, please see the next bullet.
- * On steaks, a whole beef will allow you to have T-Bones for one half and New York Strips/Filet Mignon for the other half. You may elect to have T-Bones on both halves or New York Strips/Filet Mignon on both.
- * If you have any special requests, we will try our best to accommodate you.
- * Any selection you check burger on, will be accommodated for package size at the end of this menu.
- * Steak selections will be cut to your thickness specifications. Remember there is finite supply of steak in each side of beef (thinner steaks, more cuts). Steaks can be cut into any thickness (1/2", 3/4", 1", 1 1/4", etc.).

Customized Beef Selections for the Butcher

Check selection of beef or choose to have that part blended into hamburger meat.

Beef Brisket _____ Size per pkg by lb. (circle one) 2# 3# 4# 5# or Burger _____

Flank Steak _____ Size per pkg by lb. (circle one) 2# 3# 4# 5# or Burger _____

Chuck Roast _____ Size per pkg by lb. (circle one) 2# 3# 4# 5# or Burger _____

Shoulder Roast _____ Size per pkg by lb. (circle one) 2# 3# 4# 5# or Burger _____

Rib-eye Steak _____ Thickness _____ " Number of steaks per pkg. _____ or Burger _____

T-Bone Steak _____ Thickness _____ " Number of steaks per pkg. _____ or Burger _____

Or

Filet Mignon/New York Strip _____ Thickness _____ Number of steaks per pkg. _____

Sirloin Steak _____ Thickness _____ " Number of steaks per pkg. _____ or Burger _____

Sirloin Tip Steak _____ or Roast _____ Thickness or lb. per pkg. _____

Round Steak _____ Thickness _____ Tenderized Yes or No lb. per pkg _____ or Burger _____

Or Cube Steaks _____ per pkg by lb. (circle one) 2# 3# 4# 5# or Burger _____

Or Round Roast (eye, top, bottom) _____ Size per pkg by lb. (circle one) 2# 3# 4# 5# or Burger _____

Rump Roast _____ or Burger _____

Short Ribs _____ or Burger _____

Stew Meat _____ or Burger _____

Soup Bones (Dogs love them!) _____ or Burger _____

Liver Yes or No

Heart Yes or No

Ox Tail Yes or No

Tongue Yes or No

Total amount selection for ground beef will be divided into percentages for hamburger meat, burger patties, or bratwurst.
Ground Beef Size per pkg by lb. (circle one) 2# 3# 4# 5# % of total ground beef ____
Ground Beef Patties (4 to 1 lb., 3 to 1 lb., 2 to 1 lb.,) % of total ground beef ____
Bratwurst Number of Bratwurst per pkg ____ % of total ground beef ____

SIGNATURES: DATE: _____

CUSTOMER _____

SALESPERSON _____

FINANCE _____

PRESIDENT _____