



# HARPO'S

*Das Butcher Haus and Farm*  
CUSTOM MEAT PROCESSING



1 & 1/2 Miles West  
75 CR 710  
Green Forest, AR 72638

DARIN & JUDY HARPER  
Bus: 870-438-6594

NO. \_\_\_\_\_ DR. WT. \_\_\_\_\_ DATE \_\_\_\_\_

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

PH \_\_\_\_\_

## PRICING MAY VARY ON SPECIAL CUTS & WEIGHTS

| BEEF               | CUT               | PORK                               | CUT                   |
|--------------------|-------------------|------------------------------------|-----------------------|
| SIRLOIN            | 3/4" - 1" -       | PORK CHOPS                         | 3/4" - 1"             |
| T-BONE             | 3/4" - 1"         | HAM / CURE                         | RC / Whole / Slice    |
| PORTERHOUSE        | 3/4" - 1"         | SHOULDER                           | Rst / Steak / Sausage |
| RIBEYE STEAK       | 3/4" - 1"         | PORK BUTT                          | Boston / Steak / Rst  |
| ROUND              | 3/4" - HB         | SIDE PORK                          | Cure                  |
| LOIN TIP           | 3/4" - Rst        | JOWL                               | Cure                  |
| RUMP               | Roast - HB        | SPARE RIBS                         | Yes / No              |
| CHUCK ROAST        | Small - Crock Pot | HOCKS                              | Cure                  |
| ARM ROAST          | Small - Crock Pot | HEART                              | Yes / Sausage         |
| BRISKET            | Yes / HB          | LIVER                              | Yes / No              |
| SHORT RIBS         | Yes / HB          | LARD                               | Yes / No              |
| SHANKS / OX TAIL   | Yes / HB          | SAUSAGE                            | Reg. / Hot / Other    |
| LIVER/TONGUE/HEART |                   |                                    |                       |
| HAMBURGER          |                   | PKG. 2 4 6                         |                       |
| PKG. 2 4 6         |                   | EXTRA CHARGE                       |                       |
| EXTRA CHARGE       |                   | MISC.                              |                       |
| LIVE WEIGHT        |                   | CURE WEIGHT                        |                       |
| CURED              |                   | # of Trays _____ Fresh Bin # _____ |                       |
| SLAUGHTERING       |                   | # of Trays _____ Cured Bin # _____ |                       |
| PROCESSING         |                   | Put in Freezer By _____            |                       |
| LIVE HOG / BEEF    |                   | Pulled By _____                    |                       |
| DEPOSIT            |                   |                                    |                       |
| TOTAL              |                   |                                    |                       |

**SMOKED & CURED MEATS (not for immediate consumption) 155° recom.**