

PREORDER form for quarter, half or whole JC Beef

All JC Beef is home-raised and corn finished. Not all meat is created equal. Good genetics, good quality feed, and a great growing environment makes our beef some of the best in the business.

JC BEEF

HETTINGER, ND



**JORDAN & JACKI
CHRISTMAN**

**704 8TH ST NE • 58639
701-928-0793**

- ❖ **\$2.30/Pound** Prices are based on hanging weight.
- ❖ Beef will be processed at South40Beef in Mott, ND.
- ❖ Buyer will pay **JC Country Store** for the hanging weight and **South40Beef** for the processing.
- ❖ Processing fee is \$.90/lb hanging weight and \$100/animal slaughter fee (Prices may vary)
- ❖ You may expect hanging weights to be roughly 200 lbs per $\frac{1}{4}$. The finish weight will be about 60-65% of the hanging weight. Due to loss of water weight, curing time, and the cutting process.

www.jccountrystore.com

- ❖ Will have to call SOUTH40BEEF with cutting instructions. (How you want the beef cut up.)
- ❖ Beef will ready in June 2021 and forward. Beef will be ready – June, July, August, October, December.
- ❖ Please mark the time and amount below. Fill out contact information so we are able to get a hold of you prior to taking beef to South40Beef.

Quarter _____

Half _____

Whole _____

Month _____

Name and Email: _____

Address: _____

Phone Number: _____