All <i>Processing Forms</i> MUST be complete and <u>ACCC</u>	DMPANY the animal when dropped off or WILL BE cut by regular process!
Beef Processing Form Windham Butcher Shop Pen #:	
Windham Butcher Shop 247 Varney Mill Road	Weight:
Windham, Maine 04062 Phone: (207) 892-4203  Ear/ID Tag#:	
Fax: (207) 892-5956	
Producer Name:	
Address:	
Phone: Email:	
Customer (if different than producer):	
☐ Half ☐ Whole *Additional fees apply to quarter the animal  Thickness of Steaks: ☐ 1" ☐ 1 ½ ☐ 1½ Size of Roasts: Ibs.	
Place an X next to the desired Cuts	
Any items not checked will be used for ground or stew meat	
☐Yankee Pot Roast	Ground Beef Package:
□Chuck Roast	□1lb □1 ½ lbs. □2lbs □Other:
□Flat Iron	Stew Meat
□Chuck Steaks	☐Yes or ☐No
□Brisket	Stew Meat Package:
Choose One:	□1lb □1 ½ lbs□2lbs □Other:
☐ London Broil Steaks or	Other:
☐ Shoulder Roast	☐Soup Bones
□Rib Roast	Organs (if available):
□Delmonico Steak	□Liver
☐Short Ribs	☐Heart
□Flank Steaks	□Tongue
□T-Bone Steak	□ Dog Bones
□Porterhouse	□Suet
☐Tenderloin Choose One: ☐Sliced or ☐whole Notes:	
□N.Y Sirloin Steaks	
□Sirloin Tip Steak	
□Top Round Steak	
□Top Round Roast	
Choose one:	
☐ Eye Round Roast or	
☐Minute Steaks	
□Face Rump Roast	
☐Bottom Round Roast	
Information:	Pickup:
Processing Forms must accompany each Animal. All cuts are packaged in vacuum packed bags.	Windham Butcher Shop will notify you when your product is ready for pick-up. Payment is <i>DUE</i> at the time of pick-up via <b>CASH or CHECK</b> .
As the producer it is your responsibility to contact YOUR customers regarding finished produ	et as well as PAYMENT All orders MUST be picked-up within 5 days of notification or will be subject to a storage charge.
arrangements. 2021SPCBEEF	Remember to bring boxes or coolers when retrieving your order!