

TURKEY CUT SHEET



Customer # _____

Date _____

Customer Name _____

Address _____

Phone Number _____

Turkey Prices are calculated based on dressed weight of the Turkey carcass.

Turkeys 0-15lbs - \$8.75 each

Turkeys 16-25 lbs - \$14.50 each

Turkeys 26-35lbs - \$19.25 each

Turkeys OVER 35lbs - add .60 per lbs over 35lbs

Total Number of Birds delivered _____

Whole Bird _____

Cut in 1/2 _____ add 2.00 Each

Butterfly cut/Spatchcock (Removal of spine) _____ add 2.00 each

Cut in 1/4 _____ add 2.50 each

Office USE ONLY
Labels needed _____

Turkey Weights	
1) _____	24) _____
2) _____	25) _____
3) _____	26) _____
4) _____	27) _____
5) _____	28) _____
6) _____	29) _____
7) _____	30) _____
8) _____	31) _____
9) _____	32) _____
10) _____	34) _____
11) _____	35) _____
12) _____	36) _____
13) _____	37) _____
14) _____	38) _____
15) _____	39) _____
16) _____	40) _____
17) _____	41) _____
18) _____	42) _____
19) _____	43) _____
20) _____	44) _____
21) _____	45) _____
22) _____	46) _____
23) _____	47) _____

GIBLETS	Packed inside the Bird - add _____ /bird
Do you want these items?	_____ Yes _____ No
Heart _____ Yes _____ No	** We DO NOT clean gizzards unless you have them packed inside your bird.**
Neck _____ Yes _____ No	
Liver _____ Yes _____ No	
Gizzards* _____ Yes _____ No	
Feet _____ Yes _____ No (not packed inside bird)	
Bones _____ Yes _____ No (not packed inside bird)	

\$2.75/pound

Ground or Sausage - Broilers ONLY

may choose up to 2 seasoning per 15lb bird

_____ Ground _____ Breakfast _____ Italian _____ Hot

_____ No Sage Breakfast

Sausage is ready approximately 1 week after butcher and is returned to you frozen and in 1 lb packages.

*legs and wings are not ground but packaged and returned at no additional cost