ORGANIZATION: NAME OF GROUP/ORGANIZATION

Orders Due by: PRE-DETERMINED DATE

Delivery: SET DATE between SPECIFIED HOURS

BLUEWATER BEEF FUNDRAISER PACK INCLUDES:

- One Oven Roast (3 – 4 lbs)
- Two NY Strip Steaks (9 – 12 oz ea.)
- Six ‘B Burgers’ (6 oz patties)
- One pack of Beef Sausage (4 Sausages)
- Two Ground Beef packages (approx 1 lb each)

BLUEWATER BEEF MINI PACK INCLUDES:

- One Pot Roast (3 – 4 lbs)
- Five Ground Beef packages (approx 1 lb each)

NO CHANGES OR SUBSTITUTIONS ALLOWED IN EITHER OF THE FUNDRAISER PACKS

Order Contact Name: ___________________________ Phone: ___________________________

** Provide e-mail address to receive quarterly e-mails from Bluewater Beef containing specials, recipes, cooking tips, and other beef news.

<table>
<thead>
<tr>
<th>NAME</th>
<th>E-MAIL ADDRESS **</th>
<th>PHONE NUMBER</th>
<th>FUNDRAISER PACK</th>
<th>MINI PACK</th>
<th>TOTAL $</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAMPLE NAME</td>
<td><a href="mailto:youremail@provider.com">youremail@provider.com</a></td>
<td>519-555-5555</td>
<td>$85 EACH</td>
<td>$50 EACH</td>
<td>135</td>
</tr>
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Make cheques payable to: FUNDRAISING ORGANIZATION
$10.00 from every Fundraiser Pack
AND
$5.00 from every Mini Pack
goes to the fundraising organization

Fill out your information on this order form and return it with payment in full (cheques payable to: Fundraising Organization) by pre-determined deadline. We will deliver your frozen order to Location on specified date between specified hours.

Please be prepared to take home your frozen box(es) of beef with you that day.

All orders of our premium quality, locally grown, hormone-free beef, will come frozen, wrapped in traditional brown butcher paper and packaged in a box for easy handling.

Bluewater Beef is 100% born and raised on our family farms right here in Lambton County. We NEVER use artificial hormones to make our cattle grow larger, nor do we mass feed antibiotics in our finishing ration. Our cattle are raised on an all-you-can-eat buffet of local grasses, pasture and hay, then supplemented with corn for the last few months of their diet. We have been raising our cattle this way for generations and have found that our production methods and the care our family gives to our animals creates the best tasting, most tender beef you can buy. One taste and we’re sure you’ll agree!!!