

PLEASE READ FIRST:

This is **very important** information we need to know for cutting instructions on a beef. If there is a cut you do not want or would not use, we can offer other suggestions for that cut. The most important information we need to know for the cutting is: How thick you want your steaks, what size you want your roasts, and how many pieces you want in a package. Keep in mind any cut can be ground up in with your hamburger if you do not want that cut.

PLEASE COMPLETE EACH SECTION

NAME: _____ **PHONE:** _____ **Email address:** _____

___ Whole Beef ___ 1/2 Beef ___ 1/4 Beef ___ Front 1/4 ___ Hind 1/4

What is the farmer's name _____ **and date** _____ **your beef was bought in.**

<p><u>This section is for 1/4 beef cuttings</u></p> <p>* * * If you are getting a 1/4 of beef, your choice of cuts <u>MUST</u> match the cutting choices as the person getting the other 1/4. We have a standard cut for a 1/4 beef. You do have a choice of what size package your Hamburger is packaged into.</p>	<p><u>This section is for 1/2 OR Whole beef cuttings</u></p> <p>* * * If you are getting a 1/2 or a Whole beef, you Can choose any way you would like it to be cut.</p>
Sirloin Tip Rst: 1 - 3# Rst	Sirloin Tip Rst: ___ Whole=6# ___ Cut in 1/2 = 2 - 3#
Round Steak: ___ 1/2" thick AND/OR ___ Cube Steaks If Cube steaks, How many per package? ___ (4pc min)	Round Steak: ___ 1/2 " or ___ Cube steaks: If Cube steaks, how many per package? ___ (4pc min)
Swiss Steak: ___ 1 1/2" or ___ Ground - 1 pc/per/pkg	Swiss Steak: ___ 1 1/2" or ___ Grind
Heel of Round ___ or Flank steak ___	Heel of Round Rst: ___ Keep or ___ Grind
Sirloin Steaks: ___ 3/4 " ___ 1" ___ 1 1/4"	Flank Steak: ___ Keep or ___ Grind
T-Bone & Porterhouse: ___ 3/4 " ___ 1" ___ 1 1/4"	Sirloin Steaks: ___ 3/4 " ___ 1" ___ 1 1/4"
<u>OR</u> <u>Each person must choose the same cut</u>	T-Bone & Porterhouse: ___ 3/4 " ___ 1" ___ 1 1/4"
Fillet: ___ 1" ___ 1 1/4" ___ 1 1/2"	<u>OR</u> Fillet: ___ 1" ___ 1 1/4" ___ 1 1/2"
New York Strip: ___ 3/4" ___ 1" ___ 1 1/4" ___ 1 1/2" How many steaks per package? ___ pcs (2pc min.)	New York Strip: ___ 3/4" ___ 1" ___ 1 1/4" ___ 1 1/2" How many steaks per package? ___ pcs (2pc min.)
Rump Rst: 1 pc - 3# roast	Rump Rst: ___ Whole 6# ___ Cut 1/2 2-3# Rsts
Brisket - 1/2 pc per person	Brisket: ___ Whole ___ Cut 1/2 ___ Fat Cap on
Arm Roast: ___ 2 lb. or ___ 3 lb.	Arm Roast: ___ 2 lb. ___ 3 lb. or larger
Chuck Roast: ___ 2 lb. or ___ 3 lb.	Chuck Roast: ___ 2 lb. ___ 3 lb. or larger
Rib Steak (bone-in) ___ or Rib-Eye Steak (boneless) ___ How thick ___ 3/4" ___ 1" ___ 1 1/4" How many steaks per package? ___ pcs (2pc min.)	Rib Stk (bone-in) ___ or Rib-Eye Stk (boneless) ___ How thick ___ 3/4" ___ 1" ___ 1 1/4" How many steaks per package? ___ pcs (2pc min.)
Short Ribs and Boiling Beef: _____ Soup Bones: ___ Save or ___ Ground No options - These are 2 pcs/pkg.	
Hamburger: How would you like it packaged ___ 1 lb. ___ 1 1/2 lb. ___ 2 lb.	
Patties: How many <u>POUNDS</u> do you want put into patties ___ #: ___ 6 pc/pkg or ___ 8 pc/pkg or ___ 5# box These are 1/3 lb. patties - the minimum amount we will do is 10#.	
Do you want to receive Liver ___ Heart ___ Tongue ___ Oxtail ___	