

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> STANDARD CUTTING INSTRUCTIONS * * * 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> STANDARD CUTTING INSTRUCTIONS * * * 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# <input type="checkbox"/> Cut in 1/2 = 2 - 3#
Round Steak: <input type="checkbox"/> 1/2" thick AND/OR _____ Cube Steaks If Cube steaks, How many per package? _____ (4pc min)	Round Steak: <input type="checkbox"/> 1/2 " or _____ Cube steaks: If Cube steaks, how many per package? _____ (4pc min)
Swiss Steak: <input type="checkbox"/> 1 1/2" or _____ Ground - 1 pc/per/pkg	Swiss Steak: <input type="checkbox"/> 1 1/2" or _____ Grind
Heel of Round <input type="checkbox"/> or Flank steak _____	Heel of Round Rst: <input type="checkbox"/> Keep or _____ Grind
Sirloin Steaks: <input type="checkbox"/> 3/4 " _____ 1" _____ 1 1/4" 1pc/pkg	Flank Steak: <input type="checkbox"/> Keep or _____ Grind
T-Bone & Porterhouse: <input type="checkbox"/> 3/4 " _____ 1" _____ 1 1/4" <u>OR</u> <u>Each person must choose the same cut</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? <u>2</u> pcs (2pc min.)	Sirloin Steaks: <input type="checkbox"/> 3/4 " _____ 1" _____ 1 1/4" 1pc/pkg T-Bone & Porterhouse: <input type="checkbox"/> 3/4 " _____ 1" _____ 1 1/4" <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? <u>2</u> pcs (2pc min.)
Rump Rst: 1 pc - 3# roast	Rump Rst: _____ Whole 6# <input type="checkbox"/> Cut 1/2 (2pc-3# Rsts)
Brisket – 1/2 pc per person	Brisket: _____ Whole <input type="checkbox"/> Cut 1/2 _____ Fat Cap on
Arm Roast: _____ 2 lb. or <input type="checkbox"/> 3 lb.	Arm Roast: _____ 2 lb. <input type="checkbox"/> 3 lb. or larger
Chuck Roast: _____ 2 lb. or <input type="checkbox"/> 3 lb.	Chuck Roast: _____ 2 lb. <input type="checkbox"/> 3 lb. or larger
Rib Steak (bone-in) <input type="checkbox"/> or Rib-Eye Steak (boneless) _____ How thick <input type="checkbox"/> 3/4" _____ 1" _____ 1 1/4" How many steaks per package? <u>2</u> pcs (2pc min.)	Rib Stk (bone-in) <input type="checkbox"/> or Rib-Eye Stk (boneless) _____ How thick <input type="checkbox"/> 3/4" _____ 1" _____ 1 1/4" How many steaks per package? <u>2</u> pcs (2pc min.)
Short Ribs and Boiling Beef: No options – These are 2 pcs/pkg.	Soup Bones: <input type="checkbox"/> Save or _____ Ground
Hamburger: How would you like it packaged _____ 1 lb. <input type="checkbox"/> 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 _____	