

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