

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><u>This section is for 1/2 OR Whole 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>*** If you are getting a 1/2 or a Whole beef, you Can choose any way you would like it to be cut.</p>
<p>Sirloin Tip Rst: 1 - 3# Rst _____ Grind</p>	<p>Sirloin Tip Rst: Whole=6# ___ Cut in 1/2 = 2 - 3# ___ Grind</p>
<p>Round Steak: ___ 1/2" thick <u>AND/OR</u> ___ Cube Steaks ___ Grind If Cube steaks, How many per package? _____</p>	<p>Round Steak: ___ 1/2 "<u>OR</u> ___ Cube Steak ___ Grind If Cube steaks, How many per package? _____</p>
<p>Swiss Steak: ___ 1 1/2" or ___ Ground - 1 pc/per/pkg</p>	<p>Swiss Steak: ___ 1 1/2" or ___ Grind</p>
<p>Heel of Round ___ or ___ Flank steak ___ Grind</p>	<p>Heel of Round Rst: ___ Keep or ___ Grind</p>
<p>Sirloin Steaks: ___ 3/4 " ___ 1" ___ 1 1/4" ___ Grind</p>	<p>Flank Steak: ___ Keep or ___ Grind</p>
<p>T-Bone & Porterhouse: ___ 3/4" ___ 1" ___ 1 1/4"</p>	<p>Sirloin Stks 3/4" ___ 1" ___ 1 1/4" ___ Grind</p>
<p><u>OR</u> <u>Each person must choose the same cut</u> Fillet: ___ 1" ___ 1 1/4" ___ 1 1/2"</p>	<p>T-Bone & Porterhouse ___ 3/4" ___ 1" ___ 1 1/4" <u>OR</u> How many steaks per pkg? _____</p>
<p>New York Strip: ___ 3/4" ___ 1" ___ 1 1/4" ___ 1 1/2" How many steaks per package? _____ pcs</p>	<p>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</p>
<p>Rump Rst: 1 pc - 3# roast _____ Grind</p>	<p>Rump Rst: ___ Whole 6# ___ Cut 1/2 2-3# Rsts ___ Grind</p>
<p>Brisket - 1/2 pc per person _____ Grind</p>	<p>Brisket: ___ Whole ___ Cut 1/2 ___ Fat Cap on ___ Grind</p>
<p>Arm Roast: ___ 2 lb. or ___ 3 lb. _____ Grind</p>	<p>Arm Roast: ___ 2 lb. ___ 3 lb. or larger ___ Grind</p>
<p>Chuck Roast: ___ 2 lb. or ___ 3 lb. _____ Grind</p>	<p>Chuck Roast: ___ 2 lb. ___ 3 lb. or larger ___ Grind</p>
<p>Rib Steak (bone-in) ___ or Rib-Eye Steak (boneless) ___ How thick ___ 3/4" ___ 1" ___ 1 1/4" How many steaks per package? _____ pcs</p>	<p>Rib Stk (bone-in) ___ or Rib-Eye Stk (boneless) ___ How thick ___ 3/4" ___ 1" ___ 1 1/4" How many steaks per package? _____ pcs</p>
<p>Short Ribs and Boiling Beef: _____ Soup Bones: ___ Save or ___ Grind <i>No options - These are 2 pcs/pkg.</i></p>	
<p>Hamburger: How would you like it packaged ___ 1 lb. ___ 1 1/2 lb. ___ 2 lb.</p>	
<p><u>Optional:</u> 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#.</p>	
<p>Do you want to receive Liver ___ Heart ___ Tongue ___ Oxtail _____</p>	