From The Fields Meat & Processing
147 Ridge Ave
South, Tifton, GA, 31794
(229) 382-1242
contact@ftfmeat.com

Name: _____ **Date:** _____

Address/Phone/Other: _____

Select Portion Size: ◯Whole ◯Half ◯Quarter

Ground

Cut Name	Standard Cut	Selection Options	Number/Package	Cut Notes
Ground Beef	1 lb	◯1 lb ◯1.5 lb ◯2 lb ◯5 lb ◯None		
Lean Ground Beef	1 lb	◯None ◯1 lb ◯1.5 lb ◯2 lb		

Steaks

Cut Name	Standard Cut	Selection Options	Number/Package	Cut Notes
Boneless Ribeye	3/4 inch	◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1/4 inch ◯1 3/4 inch ◯2 inch ◯None		
Bone In Ribeye	3/4 inch	◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1/4 inch ◯1 3/4 inch ◯2 inch ◯1 1/8 inch ◯None		
Rib Steak	3/4 inch	◯None ◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1/4 inch ◯1 3/4 inch ◯2 inch		
Chuck Steak	3/4 inch	◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1/4 inch ◯1 3/4 inch ◯None		
Filet Mignon	2 inch	◯2 inch ◯1 1/2 inch ◯Whole Loin ◯None		
Chuck Eye Steak	3/4 inch	◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1/4 inch ◯1 3/4 inch ◯None		
New York Strip	3/4 inch	◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1 3/4 inch ◯2 inch ◯None		
T bone	3/4 inch	◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1 3/4 inch ◯2 inch ◯1 1/8 inch ◯None		
Porterhouse Steak	3/4 inch	◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1 3/4 inch ◯None		
Sirloin Steak	3/4 inch	◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1 3/4 inch ◯2 inch ◯1 1/8 inch ◯None		
Flat Iron	3/4 inch	◯1/2 inch ◯3/4 inch ◯1 inch ◯1 1/4 inch ◯1 1/2 inch ◯1 3/4 inch ◯None		

Other

Cut Name	Standard Cut	Selection Options	Number/Package	Cut Notes
Flank Steak	Whole	◯Whole ◯Grind ◯Fajita Slices ◯None		
Skirt Steak	Whole	◯Whole ◯Grind ◯Fajita Slices ◯None		
Fajita Strips	1 lb	◯1 lb ◯None		
Brisket	Whole	◯Whole ◯Cut in half ◯Cut into quarter ◯Grind ◯1 lb burger pks ◯Patties ◯None		
Short Rib	Strips	◯Slab ◯Strips ◯None		
Stew Meat	1 lb	◯1 lb ◯1.5 lb ◯2.5 lb ◯2 lb ◯5 lb ◯None		
Kabob	4 pk	◯4 pk ◯6 pk ◯None		

Roasts

Cut Name	Standard Cut	Selection Options	Number/Package	Cut Notes
Arm Roast	2 lb	◯2 lb ◯2.5 lb ◯3 lb ◯Whole ◯None		
Chuck Roast	2 lb	◯2 lb ◯2.5 lb ◯3 lb ◯Whole ◯None		

Shoulder Roast	**2 lb**	◯Whole ◯2 lb ◯2.5 lb ◯3 lb ◯None		
Sirloin Roast	**2 lb**	◯2 lb ◯2.5 lb ◯3 lb ◯None		
Rib Roast	**Whole**	◯Whole ◯None		
Sirloin Tip	**2 lb**	◯2 lb ◯2.5 lb ◯3 lb ◯None		
Rump Roast	**2 lb**	◯Whole ◯2 lb ◯2.5 lb ◯3 lb ◯None		
Eye Round Roast	**Whole**	◯2 lb ◯2.5 lb ◯3 lb ◯Whole ◯None		
Bottom Round Roast	**2 lb**	◯2 lb ◯2.5 lb ◯3 lb ◯Whole ◯None		
Top Round Roast	**2 lb Roast**	◯Steaks ◯2 lb Roast ◯2.5 lb Roast ◯None		

Extra

Cut Name	Standard Cut	Selection Options	Number/Package	Cut Notes
Cubed Steak	**4 Pieces**	◯4 Pieces ◯6 Pieces ◯8 Pieces ◯None		
Beef Sausage	**OG**	◯OG ◯Jal/Cheese ◯Blend 10 ◯Maple Brown Suage ◯Sweet Onion & Garlic ◯None		
Brisket Burgers	**4 pk**	◯None ◯4 pk ◯6 pk		
Burgers	**4 pack**	◯2 pack ◯4 pack ◯6 pack ◯None		
Pet Chow	**None**	◯None ◯1 lb ◯2 lb		

Offall

Cut Name	Standard Cut	Selection Options	Number/Package	Cut Notes
Marrow Bones	**Keep**	◯Keep ◯None		
Osso Bucco	**3 Pieces**	◯3 Pieces ◯4 Pieces ◯5 Pieces ◯None		
Soup Bones	**3 Pieces**	◯3 Pieces ◯4 Pieces ◯5 Pieces ◯Big Bag ◯None		
Fat Trimmings	**5 lb**	◯5 lb ◯10 lb ◯15 lb ◯Pet Food ◯None		
Suet Fat	**5 lb**	◯5 lb ◯None		
Heart	**Keep**	◯Keep ◯Pet Food ◯None		
Liver	**Keep**	◯Keep ◯Pet Food ◯Thin Slices ◯Thick Slices ◯None		
Tongue	**Whole**	◯Whole ◯Pet Food ◯None		
Oxtail	**Cut Up**	◯Whole ◯Cut Up ◯Pet Food ◯None		

Packaging

Cut Name	Standard Cut	Selection Options	Number/Package	Cut Notes
Packaging	**Vacuum Seal**	◯Vacuum Seal ◯Butcher Paper		

Additional Notes and Order Details