



Triple S Farms  
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Name: \_\_\_\_\_ Whole, Half or Split Half SSS Farms' Beef ID: \_\_\_\_\_  
 Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
 Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

### Circle your choices below

If you are purchasing a quarter, you must be paired with another customer to create a split half. Please see the suggested cut sheet for quarters.

Steak thickness: (1/2", 3/4", 1", 1 1/4", 1 1/2")

Roast size (in pounds): (1-2, 2-3, 3-4)

#### Shoulder:

Chuck: (Roast, Steak or Grind)      Arm Roast: (Roast or Grind)      Brisket: (Whole, Roast, or Grind)  
 Stew Beef: (Yes, No = Grind)      Shank Cuts: (Yes, No = Grind)      Skirt Steak: (Yes, No = Grind)

#### Rib Section:

Circle ONLY One: Ribeye Steak, Bone-in Rib Steak, Rib Roast (bone-in)

Short Ribs: (Yes, No)

Spare Ribs: (Yes, No) \*only available with Delmonicos

#### Loin Section:

Bone-in Steaks (T-bone, Porterhouse)      Flank Steak: (Yes, No = Grind)      Hangar Steak: (Yes, No = Grind)

#### Round Section:

London Broil (Yes, No = Grind)      Top Round: (Roast, Steak, or Grind)      Sirloin Tip: (Roast, Steak, or Grind)

Bottom Round: (Roast, Steak, or Grind)      Eye Round: (Roast, Steak, or Grind)

#### Ground beef:

Pounds of Ground Beef in 1/4lb premade patties (5lb increments): \_\_\_\_\_

Offal: (circle items you want) \*subject to availability      Heart, Liver, Tongue, Kidney, Oxtail, Bones