

5786 County Route 17  
Friendship, NY 14739  
+1 (585) 570-2116  
barebonesbutchering@outlook.com



Tag #

Hot Wt.

>30 Months Dry Wt.

### Beef Cut Sheet

Customer Name			Farmer Name			
Phone Number			Phone Number			
Street			Street			
City/State	Zip Code		City/State	Zip		

### Order Details

			Sand. Stk.	Ibs.	Stew Meat	Ibs.	Ibs/pack
Whole	<input type="checkbox"/>		Roast Size		Cube Steaks (lbs & #/pack)		/2 or 4
Half	<input type="checkbox"/>		Steak/Pack		Patties (lbs & #/pack)		
Quarter	<input type="checkbox"/>	Front / Hind / Split	Steak Thick		Ground (lbs/pack)		

### Front Quarter

<b>Chuck</b>	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	Ground <input type="checkbox"/>
		Chuck Eye <input type="checkbox"/>		
<b>Arm</b>	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	Ground <input type="checkbox"/>
<b>Brisket</b>	Brisket <input type="checkbox"/>	Whole <input type="checkbox"/>	Cut in 1/2 <input type="checkbox"/>	Ground <input type="checkbox"/>
<b>Ribeye</b>	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Bone-In(Rib Stk.) <input type="checkbox"/>	Ground <input type="checkbox"/>
			Boneless (Delmonco) <input type="checkbox"/>	
<b>Plate</b>	Short Ribs <input type="checkbox"/>	Texas Ribs <input type="checkbox"/>	Skirt Stk <input type="checkbox"/>	Ground <input type="checkbox"/>

### Hind Quarter

<b>Short Loin</b>	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>	Bone-In (T-Bone&Port.) <input type="checkbox"/>	Ground <input type="checkbox"/>
			Boneless(NY&Filet) <input type="checkbox"/>	
<b>Sirloin</b>	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>		Ground <input type="checkbox"/>
<b>Tip</b>	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>		Ground <input type="checkbox"/>
		Cube Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	
<b>Tri-Tip</b>	Roast <input type="checkbox"/>		Stew Meat <input type="checkbox"/>	Ground <input type="checkbox"/>
<b>Bottom Round</b>	Roast <input type="checkbox"/>	Cube Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	Ground <input type="checkbox"/>
<b>Top Round</b>	Roast <input type="checkbox"/>	Steak <input type="checkbox"/>		Ground <input type="checkbox"/>
	London Broil <input type="checkbox"/>	Cube Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	
<b>Eye of Round</b>	Roast <input type="checkbox"/>	Cube Steak <input type="checkbox"/>	Stew Meat <input type="checkbox"/>	Ground <input type="checkbox"/>
<b>Flank</b>	Bavette <input type="checkbox"/>	Flank <input type="checkbox"/>		Ground <input type="checkbox"/>
<b>Extras</b>	Neck Soup <input type="checkbox"/>	Shank Soup <input type="checkbox"/>	Marrow <input type="checkbox"/>	Knuckle <input type="checkbox"/>
	Beef Fat <input type="checkbox"/>	Suet <input type="checkbox"/>		
<b>Organs</b>	Heart <input type="checkbox"/>	Liver <input type="checkbox"/>	Tongue <input type="checkbox"/>	Tail <input type="checkbox"/>

### Customer Special Requests

5786 County Route 17  
Friendship, NY 14739  
+1 (585) 570-2116  
barebonesbutchering@outlook.com



Tag #

STANDARD PROCESSING FEES							
<u>Service</u>	Slaughter Fee	\$150.00	Process Rate	\$1.15/lb	Min Weight	\$500.00 + Slaughter Fee  <b>*Minimum Weight Charge is only applied to cattle &lt; 435 lbs hang weight</b>	
ADDITIONAL FEES							
<u>Item</u>	Stew Meat	+ \$1.00/lb	Cube Steak	+ \$1.00/lb	¼" Patties/Sand. Steak	+ \$1.25/lb	
<u>DISCLAIMERS</u>							
<b>OUR BUSINESS</b>							
Bare Bones Butchering, LLC is an independent custom contractor for slaughter and butchering service. We are a family-owned and operated business with the goal of providing you with the best quality processing							
<b>WE DO NOT MIX MEAT</b>							
This prevents cross contamination between species - all customers will leave with the meat from their own livestock.							
<b>USDA AND CUSTOM EXEMPT PROCESSING</b>							
After slaughter, your animal will dry age for approximately two weeks until it's processed to your custom specifications. All meat will be vacuum sealed (excluding ground), frozen and boxed before pick-up.							
<b>SAFE HANDLING AND COOKING INSTRUCTIONS</b>							
You should always cook meat to a minimum safe internal temperature as measured with a food thermostat to prevent foodborne illness. Bare Bones Butchering, LLC and partners are not responsible for product management once it has left our facility including, but not limited to, any improper handling, preparation, or raw/undercooked consumption. For additional questions regarding the proper and safe handling of meats for consumption please consult <a href="http://www.usda.gov">www.usda.gov</a> .							
<b>CUSTOM EXEMPT PROCESSING ONLY</b>							
All Custom Exempt product is returned to the customer, frozen, sealed, and individually labeled "Not for Sale." All product is prepared for private use of the producer/customer.							
<b>By signing this form, you acknowledge that all meat processed is for personal use only and is <u>NOT</u> for resale.</b>							
Customer Signature:			Date:				
<b>LATE PICK-UP FEE</b>							
It is the customer's responsibility to pick-up their order within <b>5</b> business days of notification. Late order pick-ups will be charged <b>\$5 per day</b> beginning the first day after the five business day notification period.							
<b>CUSTOMER ACKNOWLEDGEMENT</b>							
<p><b>I confirm that my order is accurate and that I have a scheduled reservation.</b></p> <p>Bare Bones Butchering is not responsible for inaccurate orders due to cut sheet errors on behalf of the customer. Additionally, I give permission for Bare Bones Butchering, LLC and partners to use photos and/or videos of the slaughter/butchering process for social media, promotional, or educational purposes</p>							
<p><b>I have read the disclaimers contained within this document and agree to the terms as written.</b></p>							
Customer Signature:			Date:				
<b>BUTCHER ENTRY ONLY</b>							
<b>Process Checks</b>	Zero Tol.		Chill Temp		Pack Temp		Hang Weight
	SRM		Breakdown		Package		Dry Weight
	Organic Acid		Rework		Final Check		# Boxes