

Processing fee is \$1.25 per pound of the carcass weight. Customer has 72 hours to pick up meat after being contacted. After time of contact a storage fee of \$50 per day will be added to the final bill.

Sycamore Farm Meats Beef Cut List

Customer Name: _____ (Whole, Half, or Quarter Order) **Phone Number:** _____

Farm Name: _____ **Phone Number:** _____

Address: _____

Drop-off Date: _____ **Processing Date:** _____

Packaging Options

Steak Thickness ☐ ¾" ☐ 1" ☐ 1 ¼" ☐ 1 ½" ☐ 2"
Roast Size ☐ 3-4 lbs. ☐ 5-7 lbs.
Hamburger Packages ☐ 1 lbs. ☐ 1.5 lbs. ☐ 2 lbs.
Stew Packages ☐ 1 lbs. ☐ 1.5 lbs. ☐ 2 lbs.

Cut Instructions (select ONE unless otherwise noted)

Flank Steak ☐ Whole ☐ Grind

Tri-Tip Steak ☐ Whole ☐ Half ☐ Grind

Sirloin Tip ☐ Steak ☐ Roast ☐ Stew ☐ Grind

Top Round (Choose up to two) ☐ Steak ☐ Roast ☐ Stew ☐ Cube Steak ☐ Grind

Bottom Round (Choose up to two) ☐ Steak ☐ Roast ☐ Stew ☐ Cube Steak ☐ Grind

Eye Round (Choose up to two) ☐ Steak ☐ Roast ☐ Stew ☐ Cube Steak ☐ Grind

Sirloin ☐ Steak ☐ Roast

Loin Steaks ☐ Porterhouse/T-bone Steaks ☐ NY Strip Steaks

Shoulder ☐ Steak ☐ Roast ☐ Grind

Chuck ☐ Steak ☐ Roast ☐ Grind

Ribeye ☐ Steak ☐ Roast (Whole, Half, or 3Roasts)

Brisket ☐ Grind ☐ Roast (Whole or Half)

Short Ribs ☐ Yes ☐ No

Neck Bones ☐ Yes ☐ No

Soup Shanks ☐ Yes ☐ No

Liver/Heart/Tongue ☐ Yes ☐ No

Beef Suet ☐ Yes ☐ No

For any questions regarding cut list please contact our butcher Nick at (860) 304-8031