

Submit one week prior to appointment date. Thank you

Blood Farm's Beef Cut Sheet

Fax. (978) 448-2491 **Email:** cuttinginstructions@bloodfarms.com

Customer Name:		Slaughter Date:	
Address:		Phone #:	
Email:		Age:	Hanging Weight:
		Tag ID:	
(Circle One) Whole Half Quarter		(Packaging) White Freezer Paper Cryovac (\$.40/lb fee)	
(Labels Circle One) Not For Sale USDA Labels for Resale (\$.10/lb fee)			

Cuts	Roasts	Steaks	Grind	Additional Option
Top Round	lb.	Inch	Grind	Kabobs
Bottom Round	lb.	Inch	Grind	Cube Steak
Eye of Round	Whole or Cut in Half	Inch	Grind	Sandwich Steaks
Face Rump Roast	lb.	////////////////////	Grind	Kabobs
Sirloin Tips	Yes or Grind	////////////////////	////////////////////	////////////////////
NY Sirloin	lb.	Inch	Grind	////////////////////
Porterhouse Steak	////////////////////	Inch	Grind	////////////////////
T-Bone Steak	////////////////////	Inch	Grind	////////////////////
Or (and beef +30)				
Strip	lb.	Inch	Grind	////////////////////
Tenderloin	lb.	Inch	Grind	Whole or Cut in Half
Flank	Yes or Grind	////////////////////	////////////////////	////////////////////
Shank	Yes or Grind	////////////////////	////////////////////	////////////////////
Short Cut Rump	Yes or Grind	////////////////////	////////////////////	////////////////////
Rib (Bone in)	lb.	Inch	Grind	Whole or Cut in Half
Or				
Rib (Boneless)	lb.	Inch	Grind	Whole or Cut in Half
Chuck	lb.	Inch	Grind	Bone-in or Boneless
London Broil	lb.	Inch	Grind	////////////////////
Or				
Shoulder Roast	lb.	Inch	Grind	////////////////////
Hamburger	Standard 2/1 or _____lb.	Patties (100lb. Minimum)	Rolled Patties (\$.75/lb)	Machine Patties (\$.95/lb)
Stew Meat	lbs per pkg.	////////////////////	Grind	////////////////////
Brisket (Rolled)	lb.	Stew Meat	Grind	Whole or Cut in Half

Short Ribs (Yes or No)	Soup Bones (Yes or No)	Dog Bones (Yes or No)	Suet (Yes or No)
Heart (Yes or No)	Tongue (Yes or No)	Liver (Yes or No)	

Additional Customer Notes:

I have read Blood Farm's slaughter terms and conditions. (Please Initial)