

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) Custom Slaughter Labels USDA Labels for Resale (\$.06/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	//////////
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 (\$.35/lb)	Machine Patties (\$.60/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)
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)				

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Blood Farm's Hog Cut Sheet

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Customer Name:	Slaughter Date:		
Address:	Phone #:		
Email:	Hanging Weight:	Tag ID:	
(Circle One) Whole Half	(Packaging) White Freezer Paper Cryovac (\$.40/lb fee)		

(Labels Circle One) Custom Slaughter Labels USDA Labels for Resale (\$.06/lb fee)

Smoked Meat (Smoked Meat is NOT USDA Inspected)

Bacon (1lb. Pkgs)	Fresh or Smoked	Sliced: Yes or No	Thickness: Reg. Thicker Thinner
Ham (Hind Legs)	Fresh or Smoked	Whole Half lb. _____	Center Steaks _____ inch
Shoulder (Front Legs)	Fresh or Smoked	Whole Half lb. _____	Steaks _____ inch

Loin (Select cutting option and how many you would like per package)

Cuts	Roast	Chops	Amount Per Pkg.
Chine (end that butts ham)	lb.	inch	
Shoulder (end that butts shoulder)	lb.	Country Style Ribs	
Center (Pork Chops)	lb.	inch	
Tenderloin (Choose One Option)	Leave Whole or Chops	////////////////////	////////////////////

Circle if Saving

Spareribs	Head	Feet
Hocks	Fat Back	Leaf Lard
Liver	Heart	Kidney

Sausage Seasoning Options (Select up to two seasonings per whole hog)

Breakfast (\$.60/lb. fee)	Sweet Italian (\$.60/lb. fee)	Hot Italian (\$.60/lb. fee)	Ground Pork
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Select One Sausage Packaging Option

Bulk (_____ lb. per pkg.)	Linked Sausage (\$1.95/lb. fee minimum of 100lbs.)
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Additional Customer Notes:

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

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Blood Farm's Lamb and Goat Cut Sheet

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Customer Name:				Slaughter Date:	
Address:				Phone #:	
Email:				Hanging Weight:	Tag ID:
(Circle One)	Lamb	Goat	(Circle One)	Whole	Half
			(Packaging)	White Freezer Paper	Cryovac (\$.40/lb fee)
(Labels Circle One) Custom Slaughter Labels USDA Labels for Resale (\$5.00 per animal fee)					
Leg: Hind Leg (Select cutting option and how many you would like per package)					
Select One	Roast	Steaks	Grind	Additional Option	Amount Per Pkg.
Bone in or Boneless	Whole or Half	Inch	Grind	Kabobs	
Shoulder: Front Leg (Select cutting option and how many you would like per package)					
Select One	Roast	Chops	Grind	Additional Option	Amount Per Pkg.
Bone in or Boneless	Whole or Half	Inch	Grind	Stew Meat	
Loin and Rib (Select cutting option and how many you would like per package)					
Cut	Chops	Additional Cut Option	Grind	Amount Per Pkg.	
Loin	inch	Loin Rack	Grind		
Rib	inch	Rack of Lamb	Grind		
Additional Cuts (Select One Option Per Cut)					
Shanks	Yes	Stew Meat	Grind		
Flank	Riblets	For Stuffing	Stew Meat or Grind		
Trimming(1lb. Per Pkg.)	Ground Meat	Stew Meat	Bone-In or Boneless		
Circle if Saving					
Liver		Heart		Kidney	
Additional Customer Notes:					
I have read Blood Farm's slaughter terms and conditions. (Please Initial)					