

## BEEF CUT SHEET 2024

COW#:

NAME: \_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

DATE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_

## PRICING

- ☐ Slaughter: \$115
- ☐ Processing: \$1.15 lb. (Hanging Weight)
- ☐ Extras: \$25
- ☐ Specialties: Prices Listed Below
- ☐ Cape: \$140 extra
- ☐ Deposit Amount: \_\_\_\_\_

## NOTES

\* = Butcher Recommended Cuts

Prices listed include vacuum packaged steaks (2 per pack), roasts (1 per pack), and ground beef/sausage in 1 lb. tubes.

*If you split your cow between multiple people, it can only be split in 1/2"s or 1/4"s*

**SPLIT:** ☐ Leave Whole ☐ 1/2 ☐ 1/4

**STEAK SIZE (circle one):** 1/2" 3/4" 1" 1 1/4" 1 1/2" **ROAST SIZE:** 2-3lb. 3-4lb. 4-5lb.

## FOREQUARTER (check all that apply) :

- |  |   |                                      |
|--|---|--------------------------------------|
| <input type="checkbox"/> Chuck Roast * | <input type="checkbox"/> Hanger Steak (only 2)* | <input type="checkbox"/> Brisket*    |
| <input type="checkbox"/> Chuck Steak   | <input type="checkbox"/> Shoulder Roast*        | <b>Circle One:</b> Whole Half        |
| <input type="checkbox"/> Ribeye Steak* | <input type="checkbox"/> Flat Iron Steak*       | <input type="checkbox"/> Short Ribs* |

## HINDQUARTER (check all that apply):

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> T-Bone Steak*    | <input type="checkbox"/> Top Round Steak     | <input type="checkbox"/> Eye of Round Steak |
| <input type="checkbox"/> Filet Mignon*    | <input type="checkbox"/> Top Round Roast*    | <input type="checkbox"/> Eye of Round Roast |
| <input type="checkbox"/> New York Strip*  | <input type="checkbox"/> Bottom Round Steak  | <input type="checkbox"/> Sirloin Tip Steak  |
| <input type="checkbox"/> London Broil     | <input type="checkbox"/> Bottom Round Roast* | <input type="checkbox"/> Sirloin Tip Roast* |
| <input type="checkbox"/> Tri Tip (only 2) | <input type="checkbox"/> Rump Roast*         | <input type="checkbox"/> Cross Cut Shanks   |
| <input type="checkbox"/> Sirloin Steak*   | <input type="checkbox"/>                     | <input type="checkbox"/>                    |

## OTHER (check all that apply):

- ☐ Ground Beef ☐ Cubed Steak\*
- ☐ Bones ☐ Stew Meat\*
- Circle One:** All Bones Marrow Only Some Bones
- ☐ Fat (We will only keep once we have enough fat for burger)
- Circle One:** All Extra Fat Kidney Fat Only

## EXTRAS (check all that apply):

- ☐ Tongue ☐ Liver (Whole or Sliced)
- ☐ Oxtail ☐ Kidney
- ☐ Heart

## SPECIALTIES

## SAUSAGE (25 lb. Minimum per flavor)

- |  |   |
|--|---|
| <input type="checkbox"/> <b>Link Sausage (\$3 lb.)</b> | <input type="checkbox"/> <b>Bulk Sausage (\$2.50 lb.)</b> |
| Mild with Sage _____                                   | Hot Italian _____ Low Country (Jalapeno Cheese)           |
| Hot with Sage _____                                    | Onion _____ 3.50 lb.                                      |
| Sweet Italian _____                                    | Maple _____   |

## BURGER PATTIES (10 lb. Minimum per flavor)

- |   |                                  |
|---|----------------------------------|
| <b>Plain (\$3.00 lb.)</b>   | <b>Seasoned (\$3.50 lb.)</b>     |
| <input type="checkbox"/> 1/4 lb. <input type="checkbox"/> 1/3 lb. | <input type="checkbox"/> 1/2 lb. |
| Plain _____   | Ultimate Steak _____             |
| Jalapeno Ranch _____  | Onion Steak _____                |

## SPECIAL CUTS &amp; ADDITIONAL REQUESTS

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_