

**Beef Cutting Instruction Form**

Customer Info:

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Beef Slaughter Date**: \_\_\_\_\_\_\_\_\_\_\_\_

(Beef Hangs for a minimum of 2 ½ weeks before cutting)

**Portion Size:**

* Whole
* Half
* Quarter

**\*\* Please Select Below All the Options you Desire! \*\***

**Wrapping:**

* White Paper ($.75/lb.)
* Vac Packed ($1.25/lb.)

**\*How many lbs. would you like you Roasts cut at? (**Roast Size is typically 3-4 lbs. each.) \_\_\_\_\_\_\_\_

**\*How thick would you like your steaks?** (Steak Thickness is typically ¾ in.) \_\_\_\_\_\_\_\_

**\*How many steaks per package?**

* 1 Steak per Pack
* 2 Steaks per Pack
* 4 Steaks per Pack

**LOIN (CHOOSE 1 OPTION)**

* T-Bone Steaks
* New York Strips & Filets

**RIB (Multiple Options)**

* Ribeye Steaks
* Rib Roast (How many lbs.? \_\_\_\_)

**CHUCK (Multiple Options)**

* Arm Roasts
* Arm Steaks
* Grind Arm to Burger
* Chuck Roasts
* Chuck Steaks
* Grind Chuck to Burger

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**Owner: Jenny Flint**

**815-651-5555**

[**FamilyFarmMeats@gmail.com**](mailto:FamilyFarmMeats@gmail.com)

**Store Hours:**

**Tues.-Thur. 10-2**

**Fri. 10-4**

**Sat. 9-2**

**BRISKET (CHOOSE 1 OPTION)**

* Left Whole
* Cut in ½
* Grind to Burger

**GROUND BEEF 80/20 (CHOOSE 1 OPTION)**

* 1 lb. Packages
* 1 ½ lb. Packages
* 2 lb. Packages

**SIRLOIN (Multiple Options)**

* Sirloin Steak
* Sirloin Tip Roast
* Tri Tip Roast
* Grind to Burger

**ROUND (Multiple Options)**

* Round Steaks
* Round Roast
* Ground Round 90/10
* Rump Roast
* Grind to Burger

**SHANK, PLATE & FLANK**

**(Multiple Options)**

* Short Ribs
* Flank Steak
* Skirt Steak
* Soup Bones

**MISC. CUTS (Multiple Options)**

* Stew Meat

(If yes, how many 1lb. packages? \_\_\_\_\_)

* Cube Steak
* Heart
* Tongue
* Liver
* Oxtail

**NOTES:**