



BEEF

Cutting Instruction sheet

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Custom **Retail**

Last Name	First	Phone			
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Farmer Name	Animal #	Live weight	Hanging weight
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Circle one: **WHOLE** **HALF** **SPLIT HALF** **FORE** **HIND**
Slaughter Fee: \$60 (over 1500 lbs. additional \$40) (Plus hide) **Waste Water Disposal Fee: \$14** **Dirty Cattle Fee: \$15** **Aging Fee: \$5/day** over 14 days
Processing: Paper wrapped \$.60/lb. Vac seal \$.65/lb. (\$15 additional per quarter for split half) **Grind Fee; \$.10/ lb.** **Freezer Storage: \$5/day** after 1 week

Place a check mark (✓) beside each cut that you want and a line (—) beside the cuts that go into ground beef.
 Circle your final choice selections on the right. (S) = Standard option will be used if left blank.

Fore Quarter

	ARM ROAST	All or Best (S)	2-4lbs (S) or 4-6lbs	Processing Notes:
	CHUCK ROAST	All or Best (S)	2-4lbs (S) or 4-6lbs	
	BRISKET	2-4lbs (S) or 4-6lbs	Bone-IN (S) or Boneless	
	SOUP BONES - For broth or soup			
	SHORT RIBS			
	RIB STEAK (S) (bone-in) or RIBEYE (bone out) How Thick? _____ (1"-S) Number per package _____ (2-S)			
	RIB ROAST (not available if choosing rib steak or rib eye option) 2-4lbs (S) or 4-6 lbs or Whole			
	SKIRT STEAK			

Hind Quarter

	FLANK STEAK		
	T-BONE & PORTERHOUSE	T&P - How thick? _____ (1"-S) Number per package _____ (2-S)	
	Or	FM - How thick? _____ (1.5"-S) Number per package _____ (2-S)	
	FILET MIGNON & NEW YORK STRIP	NYS - How thick? _____ (1.5"-S) Number per package _____ (2-S)	
	SIRLOIN STEAK How thick? _____ (1"-S) 1/pkg		
	RUMP ROAST	2-4 lbs. (S) or 4-6lbs.	Bone-IN (S) or Boneless
	SIRLOIN TIP ROAST		
	SWISS STEAK		
	ROUND STEAK Plain or Cube (tenderized)		
	BOTTOM ROUND ROAST		

Offals

	OFFALS - LIVER HEART TONGUE OXTAIL	Processing Notes:
	STEW BEEF - Number of pounds _____ (\$.35/lb. extra stew or canning)	
	GROUND BEEF 1lb. (S) or 1.5lb. 2lb. Ground Beef Bags (S) OR Paper Wrap OR Vac Seal	
	PATTIES 4 oz. (S) or 6 oz. Number per package _____ (4-S) (additional \$.35/lb. for patties)	

Packaging Options: (circle one) **PAPER WRAPPED** **VAC SEALED**

BUTCHER BLOCK USE ONLY: Cut instruction initials _____ Number of trays of processed meat _____