



BEEF

Standard Cutting Instruction Sheet

6442 Beamsville Webster Rd.
 Versailles, OH 45380
 Telephone 937.548.7583
 Fax 937.548.0449
 www.thebutcherblockandsmokehouse.com
 Email: info@thebutcherblockandsmokehouse.com

Custom **Retail**

Last Name	First	Phone	
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Farmer Name	Animal #	Live weight	Hanging weight
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: \$30** **Aging Fee: \$10/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: \$10/day** after 1 week

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? <input checked="" type="checkbox"/> (1"-S) Number per package <input checked="" type="checkbox"/> (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? <input checked="" type="checkbox"/> (1"-S) Number per package <input checked="" type="checkbox"/> (2-S)			
	Or		FM - How thick? <input type="checkbox"/> (1.5"-S) Number per package <input type="checkbox"/> (2-S)			
	FILET MIGNON & NEW YORK STRIP		NYS - How thick? <input type="checkbox"/> (1.5"-S) Number per package <input type="checkbox"/> (2-S)			
✓	SIRLOIN STEAK How thick? <input checked="" type="checkbox"/> (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 - 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 _____