

## Beef Cutting Instructions Write-Up

Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 Phone \_\_\_\_\_  
 Farm \_\_\_\_\_

Order Date \_\_\_\_\_  
 Carcass ID \_\_\_\_\_  
 Slaughter Date \_\_\_\_\_  
 Cut Date \_\_\_\_\_

**Whole                      Half**

- 1) Chuck Roast 1003**  
 A 3-4lbs  
 B 2-3lbs  
 C 4-5lbs  
 E Grind  
**1004 Bone-In (\$0.15/ea.)**  
**1053 Arm Roasts**  
**1014 Short Ribs**  
**1015 Brisket**

- 2) Round 1005**  
 A 3-4lbs  
 B 2-3lbs  
 C 4-5lbs  
 D Grind  
**E Round Steak 1 Per 3/4"**

- 3) Ribeye 1006**  
 A 2 per 3/4"  
 B 1 per 3/4" (\$0.15/ea.)  
 C 1 per 1" (\$0.15/ea.)  
 D 2 per 1"  
**1007 A. Rib Roast Whole**  
**B. Rib Roast 3-4lbs**  
**1041 Bone In Rib Steak**

*You can only have T-bones or NY Strip and Tenderloin, NOT both.*

- 4) T-Bone/Porterhouse 1008/1033**  
 A 2 per 3/4"  
 B 1 per 3/4" (\$0.15/ea.)  
 C 1 per 1" (\$0.15/ea.)  
 D 2 per 1"

- 5) NY Strip 1009**  
 A 2 per 3/4"  
 B 1 per 3/4" (\$0.15/ea.)  
 C 1 per 1" (\$0.15/ea.)  
 D 2 per 1"

- 6) Tenderloin 1010**  
 A 2 per 1"  
 B 1 per 1" (\$0.15/ea.)  
 C 1 Per 1 1/2" (\$0.15/ea.)  
 D Whole

- 7) Sirloin 1011**  
 A 1 per 3/4"  
 B 2 pk. 1/2 per 3/4"  
 C 1 per 1"  
 D 1/2 per 1" (\$0.15/ea.)  
 E Grind  
**1036 Sirloin Tip Roast (cut in 1/2)**  
**1042 Sirloin Tip Steak**

- 8) Other**  
**1013** Stew Meat/Kabob Meat\*  
**1016** Flank  
**1029** Hanger  
**1027** Skirt Steak  
**1028** Soup Shank  
**1022** Marrow Bones  
**1018** Oxtail  
**1019** Liver\*\*  
**1020** Tongue  
**1021** Heart  
**1031** Kidney

- 9) Ground**  
**1025** 1lb pkg  
**1026** 1/3lb patties\*\*\* (\$0.90/lb.)

**Notes:**

\*10 lbs. per half beef / 20 lbs. per whole beef maximum

\*\* Whole Upon Request

\*\*\* 50 lb. Minimum on Hamburger Patties

All Processing subject to Vermont Packinghouse's Terms of Service: <http://www.vermontpackinghouse.com/our-services/terms-service/>

Comments \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_