



# 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: \$100** (over 1500 lbs. additional \$40) (Plus hide)    **Waste Water Disposal Fee: \$14**    **Dirty Cattle Fee: \$30**    **Aging Fee: \$5/day** over 14 days  
**Processing:** Paper wrapped \$.68/lb.    Vac seal \$.68/lb. (\$15 additional per quarter for split half)    **Grind Fee: \$.15/ lb.**    **Freezer Storage: \$10/day** after 5 days

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**

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

**Hind Quarter**

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

**Other Cuts**

	<b>OFFALS - LIVER HEART TONGUE OXTAIL</b>	Processing Notes:
	<b>STEW BEEF</b> - Number of pounds _____ (\$.35/lb. extra stew or canning)	
	<b>GROUND BEEF</b> 1lb. (S) or 1.5lb. 2lb. chubs or vac sealed (S) (\$0.05/lb.)	
	<b>PATTIES</b> 4 oz. (S) or 6 oz. Lbs of patties _____ # Number per package _____ (4-S) or (additional \$ .55/lb. for patties) % of ground _____ %	

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

**BUTCHER BLOCK USE ONLY:** Cut instruction initials \_\_\_\_\_ Number of trays of processed meat \_\_\_\_\_