



Beef

Cutting Instruction Sheet

200 Cottage Street

Camden, Ohio 45311

937 510-2427 937 794-2686

937 794-2686

Custom Label:

less than 30 mos

greater than 30 mos

Animal #	Live Wt	Hanging Wt
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All SRM's have been removed prior to

Packaging. Date _____ Initials _____

Last Name _____ First _____ Phone _____

Farmer Name _____

Circle one: WHOLE HALF QUARTER

(Circle your choices)

Chuck Roast	All or Best(S)
Arm Roast	All or Best(S)
Brisket	Yes or No
Soup Bones	Yes or No
Short Ribs	Yes or No
Rib Steak(s) (bone in) or Ribeye (bone out)	How thick: _____ (1"S) Number per package _____
Skirt Steak	Yes or No
Flank Steak	Yes or No
T-Bone & Porterhouse	T&P How thick _____ (1"S) Number per package _____
OR	FM How thick _____ (1.5"-S) Number per package _____
Filet Mignon & New York Strip	NYS How thick _____ (1.5"-S) Number per package _____
Sirloin Steak	How thick _____ (1"-S)
Rump Roast	Yes or No
Sirloin Tip Roast	Yes or No
Swiss Steak	Yes or No
Round Steak OR Cube Steak	Yes or No Number per package
Bottom Round Roast-not available if get round steaks	Yes or No
Offals-	Liver Heart Tongue Oxtail
Stew Beef	Number of pounds _____
Ground Beef	1 lb (S) or 2 lb None
Patties	4 oz (S) or 6 oz None Number per pkg _____ Additional \$.60/lb for patties)
Packaging Options: (Circle One)	Paper Wrapped or Vac Sealed (\$.20/lb extra)

Slaughter Fee: \$120 whole; \$60 half; \$30 Quarter Processing: \$.80/lb whole or half, \$.85/lb quarter

Aging fee: \$10.00 over 14 days; Freezer Storage: \$10.00/day after 5 days