



BEEF

Standard Cutting Instruction Sheet

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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: \$100 (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 \$.68/lb. Vac seal \$.68/lb. (\$15 additional per quarter for split half) **Grind Fee: \$.15/lb.** **Freezer Storage: \$10/day** after 5 days

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? _____ (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? <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.							
	Chubs (S) OR Vac Seal (.05/#)							
	PATTIES		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 _____