



Beef cutting sheet

315-923-2040

Shalespringmeats@gmail.com

Name _____

Phone _____

Email _____

Address _____

Slaughter fee \$120.00

Custom Cutting & Wrapping \$0.90 lb.

Quarters \$1.00 lb. USDA \$1.00 lb.

Date ____/____/____

Quarter ____ Half ____ Whole ____

Hind Quarter Cuts:

Round Roast ____ or Round Steak ____
Eye of Round Rst. ____ Rump Roast ____
T Bone Stk. ____ and Porterhouse Stk. ____
or NY Strip Stk ____ and Fillet Mygnon ____
Sirloin Stk. ____ or Top Sirloin and Petite Sirloin ____
Sirloin Tip Stk ____ or Sirloin Tip Rst. ____
Flank Steak ____ Hanger Steak ____
Skirt Steak ____ Soup Bones ____
Stew Meat ____ Cube Steak ____

Shaved Steak ____ \$1.60 lb. Sandwich Steak ____ \$1.60 lb.

Hamburger

1 lb. pk. _____ **Hamburger Patties @ \$1.20 lb.**
1 1/2 lb. pk. _____ Patties per pack ____ 20 lb. min.
2 lb. pk. _____ How many packs ____

Seasoned patties 20 lb. minimum

Salisbury Steak patties ____ lbs. \$1.80 lb. patties per pk. ____

Bacon Cheddar cheese ____ lbs. \$3.85 lb. patties per pk. ____

Sweet Bologna: 30 lbs. minimum

Pounds Desired _____

Whole Roll ____ or Sliced ____

Pounds per pack _____

Front Quarter Cuts:

Chuck Roast whole ____ or half ____ Chuck Steak ____

To break down the chuck is \$ 15.00 extra

Chuck Eye Rst. ____ or Stk. ____ Denver steak ____ Flat Iron ____

Brisket Roll ____ or Flat Brisket ____ / Corned Beef \$1.25 lb. ____

Boston Roast ____ or Ranch Steak ____

Rib Eye Steak ____ or Prime Rib Rst. ____

Delmonica Steak ____ Short Ribs ____

Organs Heart ____ Tongue ____ Ox Tail ____

Liver ____ \$10.00 for slicing

None Rendered Bird Suet ____

Packaging Preference

Steak thickness _____

Roast size ____ lbs.

Steaks per pack _____

Put weight on labels **This option is an extra**

\$0.10 lb. on the dressed weight. _____

Scrapple

Fresh ____ pans @ \$12.00

Frozen ____ Whole pan @ \$13.50

Frozen ____ Half pan @ \$7.25

Sliced & Frozen ____ @ \$3.00 pan extra

Notes _____