



CUT SHEET FOR WHOLE & HALF BEEF ORDERS

To facilitate your cutting process at the processing plant and to assist you in obtaining the cuts you want, please complete these cutting instructions and return them to Smith Family Farm, 2416 Lime Kiln Rd, New Haven, VT 05472. Harvey is happy to go over these with you as needed and can be reached at 802-877-2712.

Name:
Address:
Email:

Date:
Phone:

Number of people in the family? Adults _____ Children _____

Ground Beef- How much in a package? _____ pounds

Beef Stew Meat –Yes _____ No _____. If yes, how much in a package _____ pounds

Steaks- How thick? Circle one: 3/4", 1", 1 1/4", 1 1/2 "

Roasts – How heavy? _____ pounds

Rib Roasts _____ or Steak _____ or Both _____ Steaks per package _____

Brisket– Yes _____ No _____ If yes, whole _____ or cut in half _____

Chuck Roast _____ or Chuck Steak _____ (Circle one: 1 or 2) or Both _____ or Grind _____

Shoulder Pot Roast _____ or Grind _____

Beef Soup Bones– Yes _____ No _____

Beef Short Ribs– Yes _____ No _____

Beef Shank for Soup– Yes _____ No _____

Beef Steaks: T-Bone _____ # per pkg; Porterhouse _____ # per pkg; _____; *Sirloin Steaks _____ # per pkg

Eye of the Round Roast _____ or Minute Steak _____ # per pkg; or Grind _____

Bottom Round Roast _____ or Minute Steak _____ # per pkg; or Grind _____

Sirloin Tip Roast _____ or London Broil Steak _____ # Steaks per package _____

Top Round: Roast _____ or London Broil Steak _____ # Steaks per package _____

Do you want the Heart- Yes _____ No _____; Liver- Yes _____ No _____; Tongue- Yes _____ No _____

***NOTE:** Sirloin, Porterhouse and T-Bone Steaks will be cut and packaged as requested above for thickness and number per package on animals under 30 months of age. Federal Meat Inspection requires the backbone to be removed on all beef over 30 months of age. You will receive the cuts however they will be boneless. Thank you! *Updated 4/2020*