



## CUSTOM 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? \_\_\_\_\_ How many in a package? Circle one: 2 3 or 4

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 (see below)

Eye of the Round Roast \_\_\_\_\_ or Cube Steak \_\_\_\_\_ or Grind \_\_\_\_\_

Bottom Round Roast \_\_\_\_\_ or Cube Steak \_\_\_\_\_ or Grind \_\_\_\_\_ Cube Steaks per package \_\_\_\_\_

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!