

Whole Beef Cutting Instructions

Text completed form to 405-541-0223 or Email to thefattedcalfllc@gmail.com

Slaughter Date: _____ Person Delivering: _____ Hanging Wt.: _____

Process Date: _____ Portion of Beef: Whole _____ Half _____ Quarter _____ Tag#: _____

+++++Sections above this line are for office use only.+++++

Person Receiving Processed Beef Contact person to pick up beef if different from below: _____

Name: _____ Phone: _____ Email: _____

All product is vacuum sealed. Paper wrap is not available.

Specialty cuts/requests such as Cowboy, Beef Bacon, Thor's Hammer, etc... are available at an additional charge.

Anything not indicated as a specific cut of meat goes into ground beef.

There are approximately 48, 4-6 oz servings of Round Steak on a whole beef. Choose tenderized or non-tenderized.

Round Steak: Non-tenderized Tenderized (aka Cube Steak or Chicken Fry)

Quantity per pkg _____ Quantity per package _____

TOP SIRLOIN STEAK: Thickness _____

RIBEYE STEAK (Boneless): Thickness _____ How many steaks/pkg _____ Bone-in

T-BONE STEAK*: Thickness _____ How many steaks/pkg _____

OR

STRIP STEAK*: Thickness _____ How many steaks/pkg _____

FILLET STEAK*: Thickness _____ How many steaks/pkg _____

*The Strip Steak + Fillet is a boneless T-Bone. If you choose T-Bones AND Strips and Fillets, we will cut ½ as T-Bones and ½ as Strips and Fillets.

SKIRT STEAK FLANK STEAK

CHUCK STEAKS* Includes Delmonico, Denver, Flatiron, and Chuck Tender. pull from one half pull from both halves

*\$15/half additional charge for pulling the steaks from the chuck. You will lose your chuck roasts if you choose this option.

Steaks, other than sirloin, packaged individually will incur a .25/package upcharge.

ROASTS: Average roast is 2-3 pounds. Quantities below are approximately what you will receive in a whole beef.

RIBEYE ROAST* (aka Prime Rib) *Ribeye Roast = fewer Ribeye Steaks! Example: 5 serving roast reduces # of steaks by 5.

Boneless _____ Bone-in _____ A serving of Ribeye Roast would = 1 steak. How many servings do you want? _____

ALL OTHER ROASTS AVAILABLE OR choose what you want from below.

CHUCK(12) SIRLOIN TIP(6) RUMP(4) ARM(6) PIKES PEAK(2) Tri-Tip(2)
QTY _____ QTY _____ QTY _____ QTY _____ QTY _____ QTY _____

BRISKET(2) _____ Cut in half _____ Leave whole Trimmed Close Leave Fat Standard Cut

STEW MEAT* .50 extra charge/lb* Number of pkgs _____ (average 2-3 lb each) [Weight: _____]

Comes from roasts. Reduce the number of roasts to get the amount of stew meat you want. For example, 1 roast = 1 pkg stew meat.

GROUND BEEF: Standard mix is 80/20. Packaged in vacuum stuffed tubes.

1 lb. packages OR 2 lb. packages

PATTIES: _____ pounds of patties you want. How many patties/pkg _____ [Weight: _____]

*20 pound minimum. Patties are 1/3 pound each. There is a .50/lb extra charge to make patties.

Brats: Cheesy Blue Ribbon _____; Cheesy Jalapeno _____; Philly Cheese _____; Ghost Pepper _____ [Weight: _____]

*\$3/lb extra for Brats. 25 pound minimum but can be halved between two flavors (12.5# ea). Check the flavors you want. *

SHORT RIBS LIVER* HEART* TONGUE* TAIL* SOUP BONES DOG BONES

*Must be requested at the time the beef is delivered as it is processed immediately.