

Half Beef Cutting Instructions

Text completed form to 405-541-0223 or Email to thefattedcalflc@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: _____
Address: _____ City: _____ State: _____ Zip: _____

*All product is vacuum sealed. Paper wrap is not available.
Specialty cuts/requests such as Tomahawk, etc... are available at an additional charge.
Anything not indicated as a specific cut of meat goes into ground beef.*

ROUND STEAK: Number of total packages _____. Our standard is ½" thick and cut into 4oz-6oz serving sizes. Around 24+- steaks per half.
 Non-tenderized _____ #Steaks/pkg **OR** Tenderized (aka cube steaks or chicken fry) _____ #Steaks/pkg

Standard thickness on steaks is 1". Steaks, other than sirloin, packaged individually will incur a .23/package upcharge.

TOP SIRLOIN STEAK: Thickness _____

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

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

- OR -

FLANK STEAK

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

SKIRT STEAK

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

*The Strip Steak + Fillet = boneless T-Bone. You can only get all three cuts if you are getting a whole beef. Please choose T-bones OR Strips and Fillets.

PULL CHUCK STEAKS* Includes Delmonico, Denver, Flatiron, and Chuck Tender.

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

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

RIBEYE ROAST* (aka Prime Rib) *Ribeye Roast = fewer Ribeye Steaks! Example: A 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(6) QTY _____ **SIRLOIN TIP(3)** QTY _____ **RUMP(2)** QTY _____ **ARM(3)** QTY _____ **PIKES PEAK(1)** QTY _____ **Tri-Tip(1)** QTY _____

BRISKET(1) _____ 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: _____]

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

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

*\$3/lb extra for Brats. 25 pound minimum but can be halved between two flavors. Write in the number of pounds you want per flavor. *

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

*Must be requested at the time the beef is delivered or they will not be available.

We will notify you when your beef is in the freezer. To avoid a \$10/day storage fee, please be prepared to pick up your beef within 48 hours of the notification.