Half Beef Cutting Instructions

*Text completed form to 405-541-0223 or Email to* [*thefattedcalfllc@gmail.com*](mailto:thefattedcalfllc@gmail.com)

Slaughter Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Person Delivering:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Hanging Wt.:\_\_\_\_\_\_\_\_\_

Process Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Portion of Beef: \_\_\_\_\_Whole \_\_X\_\_\_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 available upon request at an additional charge.***

***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 whole) **SIRLOIN TIP**(3) **RUMP**(2) **ARM**(3) **PIKES PEAK**(1) **Tri-Tip**(1)

QTY\_\_\_\_\_\_ QTY\_\_\_\_\_\_ QTY\_\_\_\_\_\_ QTY\_\_\_\_\_\_ QTY\_\_\_\_\_\_ 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\_\_\_\_\_ [*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.