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: \_\_X\_\_\_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 available upon request at an additional charge.***

***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**(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*:\_\_\_\_\_\_\_\_\_\_]

\*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.