

# STANDARD CUTS



140 James St. Carthage, IL 62321

217-357-1565 farmhousemeatco@gmail.com

Tag Number: \_\_\_\_\_

Hanging Wt: \_\_\_\_\_

Harvest Date: \_\_\_\_\_

Farmer: \_\_\_\_\_

(Office Use Only)

Customer: \_\_\_\_\_

Phone #: \_\_\_\_\_

WHOLE	HALF	SPLIT HALF
-------	------	------------

**Patties, Stew Meat, & Tenderizing:** .50¢ per pound

**Storage:** Storage fees will be applied after 1 week from the called date.

BEEF	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)	BEEF	THICKNESS LBS/NOTES	PER PK	# of Pkgs (Office Only)
<b>Brisket:</b> <b>Keep</b> or Grind				<b>Porterhouse</b> OR <b>T-Bone</b> OR <b>NY Strips &amp; Filet</b>	<b>3/4"</b>	<b>2/pk</b>	
<b>Arm Roast:</b> <b>Keep</b> or Grind	<b>2-3 lbs. each</b>			<b>Round: Round Steak,</b> Tenderized Round Steak, <b>Cube Steak,</b> Roast, Stew Meat, or Grind	<b>3/4"</b>	<b>1/pk</b> <b>2/pk</b>	
<b>Chuck Roast:</b> <b>Keep</b> or Grind	<b>3-4 lbs. each</b>			<b>Sirloin Tip:</b> Steaks, <b>Roast,</b> or Grind	<b>3-4 lbs. each</b>		
<b>Rump:</b> <b>Keep</b> or Grind				<b>Ground Beef:</b> <b>1 lb.</b> or 1.5 lb. pkgs	<b>75%</b>		
<b>Short Ribs:</b> <b>Keep</b> or Grind				1/3 lb. <b>Patties</b> 4/pk	<b>25%</b>		
<b>Soup Bones:</b> <b>Y</b> or N				<b>Heart</b>			
<b>Skirt Steak:</b> <b>Keep</b> or Grind				<b>Tongue</b>			
<b>Flank Steak:</b> <b>Keep</b> or Grind				<b>Liver</b>			
<b>Sirloin Steak</b>	<b>3/4"</b>	<b>1/pk</b>		<b>Tail</b>			
<b>Ribeye:</b> Bone In or <b>Bone Out</b>	<b>1"</b>	<b>2/pk</b>					

Processing Notes:  
(Office Use Only)

Tenderizing	LBS	\$
Patties	LBS	\$
Stew Meat	LBS	\$
TOTAL w/ processing & slaughter fee		\$

Ready Date: \_\_\_\_\_

Call Notes: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

(Office Use Only)