**Handsel Farms - Beef Cut Sheet**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_ ¼, ½ or whole beef \_\_\_\_\_\_\_ Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Please mark preferences:**

Chuck roast (3 lb is standard, approx 10 – 12 per half beef) (yes or no) \_\_\_\_\_\_\_\_\_\_

Arm roast (approx. 3 – 4 per half beef) (yes or no) \_\_\_\_\_\_\_\_\_\_

Rump roast (approx. 3 – 4, 3 lbs. each per half) (yes or no) \_\_\_\_\_\_\_\_\_\_\_\_\_

Stew meat (yes or no) \_\_\_\_\_\_\_\_\_\_\_ Soup bones (yes or no) \_\_\_\_\_\_\_\_\_\_

Short ribs (yes or no) \_\_\_\_\_\_\_\_\_\_\_ Boiling beef (yes or no) \_\_\_\_\_\_\_\_\_\_\_

Sirloin tip roast (2 – 3 per half beef) (yes or no) \_\_\_\_\_\_\_\_\_\_\_\_

Sirloin tip steak (6 – 8 per half beef) (yes or no) \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Round steak (8 – 10 per half, cut ½”) **OR** round roast (6 – 8, 3 lbs. each, per half) **OR** cube steaks (cube steaks are .45/lb extra) \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Swiss steak (1” is standard and approx. 2 per half beef) **OR** cube steak (.45/lb extra) \_\_\_\_\_\_\_\_\_\_\_\_\_

Rib steak (bone-in) **OR** ribeye steak (boneless) (approx. 12 – 16 per half beef) \_\_\_\_\_\_\_\_\_\_\_

 How thick \_\_\_\_\_\_\_

If you are getting a 1/4, B is not available to you. If you are getting a ½ choose between A and B. If you are getting a whole both A and B are available:

1. Sirloin (approx 8 – 10 per half beef if ¾”), T-bone (bone in, approx. 12 – 16 per half beef if ¾”) and Porterhouse (bone in, approx. 4 per half beef if ¾”) \_\_\_\_\_\_\_\_ thickness? \_\_\_\_\_\_\_\_

 B. Sirloin, New York (boneless, approx. 12 – 14 per half beef if ¾”) and Filet (boneless, approx. 10 – 12 if 1”) \_\_\_\_\_\_\_\_\_\_ thickness? \_\_\_\_\_\_\_\_\_\_

How many steaks per package? \_\_\_\_\_\_\_\_\_\_\_\_\_

Ground beef (approx. 60 lbs per half beef) (1 lb packages, 1.5 lb packages or 2 lb pkgs?) \_\_\_\_\_\_\_

 Patties (.45/lb extra) – what % in patties \_\_\_\_\_\_\_\_\_\_\_\_ How many per pkg?\_\_\_\_\_\_\_\_\_\_

**\*\* Please note quantities will vary depending on the individual animal!**

**\*\* Please note if you choose to not have a certain cut (ie. arm roast) that meat will be ground.**

**\*\* If you are buying a ¼ or ½ and would like the heart, tongue, liver or tail, please make a request and**  **we will do our best to accommodate. If you are getting a whole, would you like all? \_\_\_\_\_\_\_\_\_\_**

**Notes: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

***Thanks!***