



# Lehigh Valley Meats Cutting Instructions

## Beef by the Side or Quarter



Customer Name: \_\_\_\_\_ Phone: \_\_\_\_\_

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

Whole *or* Half Weight: \_\_\_\_\_ / \_\_\_\_\_

Fill out a cut sheet for each side or quarter of beef. All cutting instructions are required on the day of slaughter to prevent any miscommunication. Bring the completed cut sheets to Lehigh Valley Meats when you drop off your animals or a Standard Cut Sheet may be issued. Circle the cuts you want. If nothing is circled for a certain cut, it will go with the trimmings for grinding. Make notes where necessary.

### Front Quarter

#### Chuck:

- Roasts 2-3 lb. 3-4 lb. each
- Chuck Steaks thick: \_\_\_\_\_ inch
- Grind

#### Arm:

- Pot Roast 2-3 lb. 3-4 lb. each
- Grind

#### Brisket:

- Whole
- Half
- Grind

#### Rib:

- Rib Steaks thick: \_\_\_\_\_ inch OR
- Rib Eye Steak thick: \_\_\_\_\_ inch

### Hind Quarter

#### Short Loin:

- T-Bone and Porterhouse thick: \_\_\_\_\_ OR
- New York Strip Thick: \_\_\_\_\_

#### Sirloin:

- Steaks: thick: \_\_\_\_\_ inch

#### Sirloin Tip:

- Roasts 2-3 lb. 3-4 lb.
- Chip Steak
- Grind/Stew

#### Top Round:

- London Broil
- Top Round Steaks thick: \_\_\_\_\_ inch

#### Bottom Round:

- Roasts 2-3 lb. 3-4 lb.
- Chip Steak
- Grind/Stew

#### Round Eye:

- Roasts 2-3 lb. 3-4 lb. each

#### Short Ribs: Yes / No

### Miscellaneous:

#### Skirt, Flank and Flat Iron Steak: Yes / No

#### Stew Meat: Yes / No amount desired \_\_\_\_\_ lb.

#### Shank for Soup: Yes / No

#### Organs: Liver / Tail

#### Ground Beef:

- Chubs packed in: 1lb 2lb
- Vacuum Sealed in: 1lb 2lb \*additional \$.50/lb.

#### Patties: Yes / No amount desired \_\_\_\_\_ lb.

(circle one) 4oz patties *or* 6oz patties

### Services and Processing Fees

Harvest Fee: \$80 Plus 10.00 Rendering Fee

Processing/Packaging Fees:

- By the Side: \$0.85 per pound on the hanging weight
- By the Quarter: \$0.85 per pound on the hanging weight
- There is a \$1 charge per pound for Chipsteak and Patties, and \$0.50 per pound for vacuum sealed hamburger.

Packaging includes vacuum sealing and labeling individual cuts. Each label will have the cut name, and weight. Ground Hamburger will not be vacuum sealed or labeled unless you choose vacuum sealing for Ground Beef. The cuts will be blast frozen and boxed. Lehigh Valley Meats charges \$5 per day for freezer storage on the 4<sup>th</sup> day after we notified you of completion. Animals will be inspected by the USDA Food Safety Inspection Service. Animals found to be unfit for human consumption may be condemned.