

HERITAGE COUNTRY MEATS

Beef Cutting Instructions

Name: _____ Farmer/Owner: _____
 Phone #: _____ Steer Number: _____
 Mailing Address: _____
 Email Address: _____

Circle One: WHOLE HALF QUARTER
 Circle One: PAPER WRAP PLASTIC/VACUUM SEAL (+\$.20/lb x hanging weight)

PRICE: \$.80/LB x hanging weight + \$100 Slaughter Fee/Animal

BEEF not picked up within 10 days of "ready for pickup call" will be charged \$15/day storage fee.

FRONT QUARTER			
Chuck Roast	2-3 LBs	3-4 LBs	GRIND
Short Ribs	KEEP	GRIND	
Brisket	Cut in HALF	Keep WHOLE	GRIND

STEAKS

THICKNESS	3/4"	1"	1.5"
STEAKS/Package	1/Pack	2/Pack	

BONE IN

BONELESS

RIBEYES	Rib Steaks or Rib Roast	Ribeyes or Rib Roast	GRIND
LOIN	T-bone/Porterhouse	New York Strips & Filets	
SIRLOIN STEAKS	KEEP	GRIND	

1/4's will be BONE IN steaks ONLY.

HIND QUARTER			
Sirloin Tip Roast	2-3 LBs	3-4 LBs	GRIND
Round Roast	2-3 LBs	3-4 LBs	GRIND
Rump Roast	2-3 LBs	3-4 LBs	GRIND

OTHER

Stew Meat	KEEP	GRIND
Soup Bones	KEEP	GRIND
Ground Beef	1 LB Packages	

ORGANS

LIVER	HEART	TONGUE	OXTAIL
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ADD ON

LBS REQUESTED

1/4 lb patties 25 lb batch min \$\$.75/lb

*All cut instructions are subject to change without notice. For reasons of abscess, damage, bruising, cattle being over 30 months of age, etc. Meat cutters will do their best to accommodate all cut instruction requests.

*We ONLY save Pipe/Soup Bones. (Not neck/knuckle/etc)

*We do NOT save heads, hides, horns or any other organs than above. There are limited quantities of organs on each animal. They will be divided between customers on same carcass.

*Pricing subject to change without notice.