

# Half Beef Cutting Instructions

Text completed form to 405-541-0223 or Email to [thefattedcalflc@gmail.com](mailto:thefattedcalflc@gmail.com)

Slaughter Date: \_\_\_\_\_ Person Delivering: \_\_\_\_\_ Hanging Wt.: \_\_\_\_\_  
Process Date: \_\_\_\_\_ Portion of Beef: \_\_\_\_\_ 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: \_\_\_\_\_  
Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

*All product is vacuum sealed. Paper wrap is available upon request at an additional charge.  
Specialty cuts/requests such as Tomahawk, etc... are available at an additional charge.  
**Anything not indicated as a specific cut of meat goes into ground beef.***

**ROUND STEAK:** Number of total packages \_\_\_\_\_. Our standard is ½" thick and cut into 4oz-6oz serving sizes. Around 24+- steaks per half.  
 Non-tenderized \_\_\_\_\_ #Steaks/pkg **OR**  Tenderized (aka cube steaks or chicken fry) \_\_\_\_\_ #Steaks/pkg

Standard thickness on steaks is 1". Steaks, other than sirloin, packaged individually will incur a .23/package upcharge.

**TOP SIRLOIN STEAK:** Thickness \_\_\_\_\_

**RIBEYE STEAK (Boneless):** Thickness \_\_\_\_\_ How many steaks/pkg \_\_\_\_\_ Bone-in \_\_\_\_\_

**T-BONE STEAK\*:** Thickness \_\_\_\_\_ How many steaks/pkg \_\_\_\_\_

- OR -

**FLANK STEAK**

**STRIP STEAK\*:** Thickness \_\_\_\_\_ How many steaks/pkg \_\_\_\_\_

**SKIRT STEAK**

**FILLET STEAK\*:** Thickness \_\_\_\_\_ How many steaks/pkg \_\_\_\_\_

\*The Strip Steak + Fillet = boneless T-Bone. You can only get all three cuts if you are getting a whole beef. Please choose T-bones OR Strips and Fillets.

**PULL CHUCK STEAKS\*** Includes Delmonico, Denver, Flatiron, and Chuck Tender.

\*\$15 additional charge for pulling the steaks from the chuck. You will lose your chuck roasts if you choose this option.

**ROASTS:** Average roast is 2-3 pounds. Quantities below are approximately what you will receive in a half beef.

**RIBEYE ROAST\*** (aka Prime Rib) \*Ribeye Roast = fewer Ribeye Steaks! Example: A 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(6)** QTY \_\_\_\_\_  **SIRLOIN TIP(3)** QTY \_\_\_\_\_  **RUMP(2)** QTY \_\_\_\_\_  **ARM(3)** QTY \_\_\_\_\_  **PIKES PEAK(1)** QTY \_\_\_\_\_  **Tri-Tip(1)** 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: \_\_\_\_\_]

\*Patties are 1/3 pound each. There is a .50/lb extra charge to make patties. 20 pound minimum.

**Brats:** Cheesy Blue Ribbon \_\_\_\_\_; Cheesy Jalapeno Popper \_\_\_\_\_; Philly Cheese \_\_\_\_\_; Ghost Pepper \_\_\_\_\_ [Weight: \_\_\_\_\_]

\*\$3/lb extra for Brats. 25 pound minimum but can be halved between two flavors. Write in the number of pounds you want per flavor. \*

**SHORT RIBS**  **LIVER\***  **HEART\***  **TONGUE\***  **TAIL\***  **SOUP BONES**  **DOG BONES**

\*Must be requested at the time the beef is delivered or they will not be available.

We will notify you when your beef is in the freezer. To avoid a \$10/day storage fee, please be prepared to pick up your beef within 48 hours of the notification.