Half Beef Cutting Instructions

Text completed form to 405-541-0223 or Email to thefattedcalfllc@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.++++++++++++++++++++++++++++

Name: _____ Phone:_____ Email: _____

All product is vacuum sealed. Paper wrap is not available.

Specialty cuts/requests such as Cowboy, Beef Bacon, Thor's Hammer, etc… are available at an additional charge.

Anything not indicated as a specific cut of meat goes into ground beef.

ROUND STEAK: *There are approximately 24, 4-6 oz servings of Round Steak on a half beef. Choose tenderized or non-tenderized.*

☐Non-tenderized Number of Pkgs_____ ☐Tenderized (aka Cube Steak or Chicken Fry) Number of Pkgs_____

Quantity per pkg _____ *$3 per half for tenderizing. Quantity per package _____

TOP SIRLOIN STEAK: Thickness _____

RIBEYE STEAK (Boneless): Thickness _____ Quantity steaks/pkg ____ ☐ Bone-in ☐ Dry Age _____ Days

T-BONE STEAK*: Thickness _____ Quantity steaks/pkg ____ ☐ Dry Age _____ Days

OR *The cost for dry aging is .20 per pound per day.*

STRIP STEAK*: Thickness ____ Quantity steaks/pkg ____ ☐ Dry Age _____ Days

FILET STEAK*: Thickness ____ Quantity steaks/pkg ____ ☐ Dry Age _____ Days

*The Strip Steak + Filet is a boneless T-Bone. You cannot have T-Bones AND Strips and Fillets on a half beef. You must choose one or the other.

☐**SKIRT STEAK** ☐**FLANK STEAK**

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

$20/half additional charge for pulling the steaks from the chuck. You will lose your chuck roasts if you choose this option.

Steaks, other than sirloin, packaged individually will incur a .50/package upcharge.

ROASTS: *Average roast is 2-3 pounds. Quantities below are approximately what you will receive in a half beef.* Check what you want below. The number in () is the total amount for the whole beef. If you do not want that number, write the number you want in the blank beside QTY.

☐**CHUCK**(6) ☐**SIRLOIN TIP**(3) ☐**RUMP**(2) ☐**ARM**(3) ☐**PIKES PEAK**(1) ☐**Tri-Tip**(1)

QTY_____ QTY_____ QTY_____ QTY_____ QTY_____ QTY_____

☐ **RIBEYE ROAST*** (aka Prime Rib) *Ribeye Roast = fewer Ribeye Steaks! Example: 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? _____

☐**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. Quantity patties/pkg _____ [*Weight*:_____]

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

***Brats:** Cheesy Blue Ribbon _____; Cheesy Jalapeno_____; Philly Cheese_____; Ghost Pepper _____ ; Loaded Liberty_____

*$3/lb extra for Brats. 25 pound minimum but can be halved between two flavors (12.5# ea). Check the flavors you want. *

***Beef Sticks:** Old Timer_____; Jalapeno_____; Bee Sting _____ ; Add Cheese_____

***Summer Sausage:** Original_____; Jalapeno_____; Jalapeno with Cheese _____

*Beef Sticks and Summer Sausage, are $6/pound extra ($6.57 with cheese). **25 pound minimum per flavor.**

☐**SHORT RIBS** ☐**LIVER*** ☐**HEART*** ☐**TONGUE*** ☐**TAIL*** ☐**SOUP BONES** ☐**DOG BONES** ☐**Suet*/Fat Trim**

*Must be requested at the time the beef is delivered as it is processed immediately.