



# Cut Sheet BEEF

For Office Use only Date received \_\_\_\_\_ Hanging Weight \_\_\_\_\_

Farm #		Animal #	
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Contact Name \_\_\_\_\_

Farm Name \_\_\_\_\_

Customer Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State: \_\_\_\_\_ ZIP: \_\_\_\_\_

Farm phone: \_\_\_\_\_ Cell phone: \_\_\_\_\_

Email: \_\_\_\_\_ Fax: \_\_\_\_\_

Desired hang time \_\_\_\_\_ days Scheduled kill date \_\_\_\_\_

New Boxes (\$ 2/box) YES NO

\*Default Thickness for all cuts is 1". If you would like cuts thicker or thinner PLEASE note in appropriate category.

<b>TOP ROUND</b>	Circle ONE	<input type="checkbox"/>
ROAST	<u>OR</u>	LONDON BROIL
How many roasts _____		*Thickness _____
How many lbs./roast _____		# in Package _____

<b>BOTTOM ROUND</b>	Circle ONE	<input type="checkbox"/>
ROASTS	<u>OR</u>	STEAK
How many roasts _____		*Thickness _____
How many lbs./roast _____		# in Package _____

<b>EYE of ROUND</b>	Circle ONE	<input type="checkbox"/>
ROAST	<u>OR</u>	STEAK
Half <u>OR</u> Whole		*Thickness _____
		# in Package _____

<b>SIRLOIN TIP</b>	Circle ONE	<input type="checkbox"/>
ROAST	<u>OR</u>	STEAK
How many roasts _____		*Thickness _____
How many lbs./roast _____		# in Package _____

<b>SIRLOIN</b>	Circle ONE	<input type="checkbox"/>
ROAST	<u>OR</u>	STEAK (Boneless ONLY)
How many roasts _____		*Thickness _____
How many lbs./roast _____		# in Package _____



# Cut Sheet

## BEEF

Farm Name: \_\_\_\_\_ Farm #: \_\_\_\_\_

Customer Name \_\_\_\_\_

Date: \_\_\_\_\_

\*Default Thickness for all cuts is 1". If you would like cuts thicker or thinner **PLEASE** note in appropriate category.

<b>CHUCK</b>	Circle ONE <b>OR</b>	
<b>ROAST</b>		<b>STEAK</b>
Boneless <b>OR</b> Bone-in		
How many roasts _____		*Thickness _____
How many lbs./roast _____		# in Package _____

<b>RIB</b>	Circle ONE <b>OR</b>	
<b>ROAST</b>		<b>RIB EYE</b>
Boneless <b>OR</b> Bone In		Boneless <b>OR</b> Semi-boneless
How many roasts _____		*Thickness _____
How many lbs./roast _____		# in Package _____

<b>SHORT LOIN</b>	Circle ONE <b>OR</b>	
<b>T-BONE/ PORTER HOUSE</b>		<b>TENDERLOIN/NY STRIP</b>
		*Thickness _____
		# in Package _____

<b>FLANK STEAK</b> YES NO	<b>SHORT RIBS</b> YES NO	# in Package _____
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<b>SHOULDER</b>	Circle ONE <b>OR</b>	
<b>ROAST</b>		<b>LONDON BROIL STEAKS</b>
		<b>FLAT IRON</b> YES NO
How many roasts _____		*Thickness _____
How many lbs./roast _____		# in Package _____

<b>BRISKET</b>	Circle ONE	
	<b>Whole</b>	<b>Half</b>
		<b>Grind</b>

<b>TRIM</b>		
<b>SHANKS</b> YES NO	<b>Whole</b> YES NO	*Thickness _____
<b>STEW</b> YES NO	Total lbs. stew meat _____	<b>OR</b> As Much as Possible Lbs./PKG. _____
<b>GROUND BEEF</b> YES NO	Total lbs. ground beef _____	<b>OR</b> Remainder of Trim Lbs./PKG. _____
<b>PATTIES</b> 4 oz. Patties/1 lb./package <b>ONLY</b>	Total lbs. patties _____	
<b>SAUSAGE</b> (Minimum of 20 lbs. of Trim needed to make sausage)		
Cased <b>or</b> Loose	How many lbs./package _____	How many lbs. TOTAL _____



# Cut Sheet **BEEF**

Farm Name \_\_\_\_\_ Farm # \_\_\_\_\_

Customer Name \_\_\_\_\_

Date \_\_\_\_\_

**OTHER**

Skirt Steak    Hanger Steak    Sirloin Flap    Ox Tail    Heart    Liver    Tongue    Bones    Kidney

Other \_\_\_\_\_

**SPECIAL INSTRUCTIONS** Use this box for any/all instructions related to specific cuts of meat.  
**Please note that any additional work may be subject to additional labor charge.**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**For Office/Westerly Packing Use ONLY**

New Boxes \_\_\_\_\_

Hanging Weight \_\_\_\_\_ Organ Weight \_\_\_\_\_

Total lb. Hamburger \_\_\_\_\_ Total lb. Sausage \_\_\_\_\_

Comments \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**PACKAGING:**  
 All cuts are packaged in Cryovac.

Fax or Email To: **Westerly Packing 401.596.7350 (fax)**  
**Or email to [bruno@wpinc.necoxmail.com](mailto:bruno@wpinc.necoxmail.com)**

Call Bruno with any questions: **401.596.3404 x 102**

**HANG TIME**  
 Westerly Packing will make the best effort to hang carcass for desired number of days. However, Westerly Packing reserves the right to make the final decision as to when to cut. Decisions will be based on food safety.

- PICK-UP Cash or Check ONLY – NO credit cards**
- Westerly Packing will notify you when your meat is ready for pick-up.
  - Meat left longer than 3 days after notification will be charged \$5/day storage fee, payable to Westerly Packing.
  - Meat will not be released until storage fees are paid.