



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.

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

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

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

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

SIRLOIN	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.

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

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

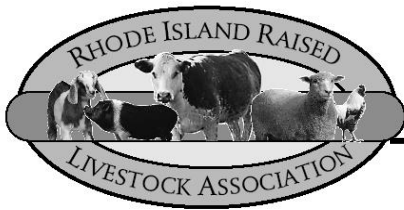
SHORT LOIN	Circle ONE OR	
T-BONE/ PORTER HOUSE		TENDERLOIN/NY STRIP
		*Thickness _____
		# in Package _____

FLANK STEAK YES NO	SHORT RIBS YES NO	# in Package _____
---------------------------	--------------------------	--------------------

SHOULDER	Circle ONE OR	
ROAST		LONDON BROIL STEAKS
		FLAT IRON YES NO
How many roasts _____		*Thickness _____
How many lbs./roast _____		# in Package _____

BRISKET	Circle ONE	
	Whole	Half
		Grind

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

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.