



Cut Sheet VEAL

For Office Use only Date received _____ Hanging Weight _____

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

Contact Name _____

Farm Name _____

Customer Name _____

Address _____

City _____ State: _____ ZIP: _____

Farm phone: _____ Cell phone: _____

Email: _____ Fax: _____

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

BOTTOM ROUND	ROASTS	STEW	<input type="checkbox"/>
	<u>Circle ONE</u>		
	<u>OR</u>		
How many roasts _____			
How many lbs./roast _____			

EYE of ROUND	ROAST	STEW	<input type="checkbox"/>
	<u>Circle ONE</u>		
	<u>OR</u>		
Roast cut in half YES NO			

SHORT LOIN	RACK	Rib Chops	LOIN CHOPS	<input type="checkbox"/>
	<u>Circle ONE</u>			
	<u>OR</u>			
How many racks _____		*Thickness _____	*Thickness _____	
How many ribs/rack _____		# in Package _____	# in Package _____	

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



Cut Sheet

VEAL

Farm Name: _____ Farm #: _____

Customer Name _____

Scheduled Kill Date: _____

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

BREAST	WHOLE	OR	Circle ONE SPLIT	OR	Bone-out to GRIND	<input style="width: 50px; height: 20px;" type="text"/>
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SHANKS	WHOLE	OR	Circle ONE OSSO BUCCO		*Thickness _____ # in Package _____	<input style="width: 50px; height: 20px;" type="text"/>
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NECK	WITH BONE (cut for sauce)	OR	Bone-out to GRIND	<input style="width: 50px; height: 20px;" type="text"/>
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STEW	YES NO Total lbs. stew meat _____	OR	As Much as Possible Lbs./PKG. _____	<input style="width: 50px; height: 20px;" type="text"/>
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TRIM	*(Minimum of 20 lbs. of Trim needed to make Sausage)				
Veal Sausage (Cased or Loose)					
How many lbs./package _____	How many lbs. TOTAL _____	OR	Remainder of Trim _____	Lbs./PKG. _____	
Ground	YES NO	Total lbs. ground veal _____	OR	Remainder of Trim _____	Lbs./PKG. _____

ADDITIONAL PRODUCTS						<input style="width: 50px; height: 20px;" type="text"/>
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.				



Cut Sheet VEAL

Farm Name: _____ Farm #: _____

Customer Name _____

Scheduled Kill Date: _____

For Office/Westerly Packing Use ONLY

New Boxes _____

Hanging Weight _____

Organ Weight _____

Total lb. Ground Veal _____

Total lb. Sausage _____

Comments _____

INFORMATION & RULES

CONTACT

Bruno Trombino
Westerly Packing, Inc.
15 Springbrook Road
Westerly, RI 02891-1002
401-596-3404 x.102 (Bruno)
401-596-7350 (fax)
bruno@wpinc.necoxmail.com

PACKAGING:

All cuts are packaged in cryovac.

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.
- ◆ Payment to Westerly Packing for cutting and packaging is due at time of pick up.
- ◆ Meat left longer than 3 business days after notification will be charged a \$5/day storage fee, payable to Westerly Packing.
- ◆ Meat will not be released until storage fees are paid.

CUT SHEETS

MULTIPLE ANIMALS

- ◆ If all animals are to be cut the same way use one cut sheet for multiple animals.
- ◆ If you desire different cuts for different animals use a separate cut sheet for each animal.
- ◆ If you want meat from individual animals to be kept separate indicate this in Special Instructions.