



# 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.

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

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

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

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

<b>SHOULDER</b>	<b>ROAST</b>	<b>CHOPS</b>	<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.

<b>BREAST</b>	WHOLE	<b>OR</b>	Circle ONE SPLIT	<b>OR</b>	Bone-out to GRIND	<input style="width: 50px; height: 20px;" type="text"/>
---------------	-------	-----------	---------------------	-----------	-------------------	---

<b>SHANKS</b>	WHOLE	<b>OR</b>	Circle ONE OSO BUCCO		*Thickness _____ # in Package _____	<input style="width: 50px; height: 20px;" type="text"/>
---------------	-------	-----------	-------------------------	--	--	---

<b>NECK</b>	WITH BONE (cut for sauce)	<b>OR</b>	Bone-out to GRIND	<input style="width: 50px; height: 20px;" type="text"/>
-------------	---------------------------	-----------	-------------------	---

<b>STEW</b>	<u>YES</u> <u>NO</u>	Total lbs. stew meat _____	<b>OR</b>	As Much as Possible Lbs./PKG. _____	<input style="width: 50px; height: 20px;" type="text"/>
-------------	----------------------	----------------------------	-----------	-------------------------------------	---

<b>TRIM</b>	*(Minimum of 20 lbs. of Trim needed to make Sausage)				
<b>Veal Sausage</b> (Cased <u>or</u> Loose)					
How many lbs./package _____	How many lbs. TOTAL _____	<b>OR</b>	Remainder of Trim _____	Lbs./PKG. _____	
<b>Ground</b>	<u>YES</u> <u>NO</u>	Total lbs. ground veal _____	<b>OR</b>	Remainder of Trim _____	Lbs./PKG. _____

<b>ADDITIONAL PRODUCTS</b>						<input style="width: 50px; height: 20px;" type="text"/>
Heart	Liver	Tongue	Bones	Kidney		
Other _____						

<b>SPECIAL INSTRUCTIONS</b>	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](mailto: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.