Phone: 765-742-7285 Email: beutlerinfo@yahoo.com

***PLEASE READ FIRST:***

This is ***very important*** information we need to know for cutting instructions on a beef. If there is a cut you do not

want or would not use, we can offer other suggestions for that cut. The most important information we need to know for the cutting is: How thick you want your steaks, what size you want your roasts, and how many pieces you want in a package.

Keep in mind any cut can be ground up in with your hamburger if you do not want that cut.

***PLEASE COMPLETE EACH SECTION***

**NAME: \_\_ PHONE: \_\_\_ Email address:\_\_\_\_\_\_\_­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

 **\_\_\_\_**Whole Beef \_\_\_\_\_1/2 Beef \_\_\_\_\_1/4 Beef \_\_\_\_\_Front ¼ \_\_\_\_Hind 1/4

**What is the farmer’s name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ your beef was bought in.**

 **This section is for 1/4 beef cuttings** **This section is for 1/2 OR Whole beef cuttings**

\* \* \* If you are getting a ¼ of beef, your choice of cuts ***MUST*** \* \* \* If you are getting a 1/2 or a Whole beef, you

match the cutting choices as the person getting the other ¼. Can choose any way you would like it to be cut.

We have a standard cut for a ¼ beef. You do have a choice

of what size package your Hamburger is packaged into.

Sirloin Tip Rst: 1 – 3# Rst Sirloin Tip Rst: \_\_\_\_Whole=6# \_\_\_Cut in ½ = 2 - 3#

Round Steak: \_\_\_\_ ½” thick AND/OR \_\_\_\_\_Cube Steaks Round Steak: \_\_\_\_ 1/2 “ **OR** \_\_\_\_ Cube steaks:

If Cube steaks, How many per package? \_\_\_\_\_\_\_\_\_ If Cube steaks, How many per package? \_\_\_\_\_\_\_

Swiss Steak: \_\_\_\_\_ 1 ½” or \_\_\_\_\_ Ground - 1 pc/per/pkg Swiss Steak: \_\_\_\_\_\_\_1 ½” or \_\_\_\_\_\_\_ Grind

Heel of Round \_\_\_\_\_ or Flank steak\_\_\_\_\_\_ Heel of Round Rst: \_\_\_\_\_\_\_ Keep or \_\_\_\_\_Grind

Sirloin Steaks: \_\_\_\_\_ ¾ “ \_\_\_\_\_\_1” \_\_\_\_\_\_\_\_1 ¼” Flank Steak: \_\_\_\_\_\_\_ Keep or \_\_\_\_\_ Grind

T-Bone & Porterhouse: \_\_\_\_\_3/4” \_\_\_\_\_ 1” \_\_\_\_ 1 ¼” Sirloin Steaks: \_\_\_\_\_\_3/4” \_\_\_\_\_\_ 1” \_\_\_\_\_\_\_1 ¼”

 ***OR Each person must choose the same cut***  T-Bone & Porterhouse: \_\_\_\_\_ 3/4” \_\_\_\_1” \_\_\_\_ 1 ¼”

Fillet: \_\_\_\_\_ 1” \_\_\_\_\_\_1 ¼” \_\_\_\_\_\_\_1 ½” ***OR***

 Fillet: \_\_\_\_\_\_\_ 1” \_\_\_\_\_\_\_\_ 1 ¼” \_\_\_\_\_\_\_1 ½”

New York Strip: \_\_\_\_\_\_ ¾” \_\_\_\_\_\_1” \_\_\_\_\_\_\_1 ¼” \_\_\_\_\_\_\_1 ½” New York Strip: \_\_\_\_¾” \_\_\_\_1” \_\_\_\_ 1 ¼” \_\_\_\_ 1 ½”

How many steaks per package? \_\_\_\_\_\_\_ pcs How many steaks per package? \_\_\_\_\_\_\_\_ pcs

Rump Rst: 1 pc - 3# roast Rump Rst: \_\_\_\_\_Whole 6# \_\_\_\_\_ Cut ½ 2-3# Rsts

Brisket – ½ pc per person Brisket: \_\_\_\_\_Whole \_\_\_\_\_\_Cut ½ \_\_\_\_ Fat Cap on

Arm Roast: \_\_\_\_\_ 2 lb. or \_\_\_\_\_\_\_3 lb. Arm Roast: \_\_\_\_2 lb. \_\_\_\_ 3 lb. or larger

Chuck Roast: \_\_\_\_\_2 lb. or \_\_\_\_\_\_3 lb Chuck Roast: \_\_\_\_2 lb. \_\_\_\_ 3 lb. or larger

Rib Steak (bone-in)\_\_\_\_\_\_ or Rib-Eye Steak (boneless)\_\_\_\_\_\_ Rib Stk (bone-in) \_\_\_\_\_ or Rib-Eye Stk (boneless)\_\_\_\_

How thick \_\_\_\_\_\_ ¾” \_\_\_\_\_\_\_ 1” \_\_\_\_\_\_ 1 ¼” How thick \_\_\_\_\_\_\_ ¾” \_\_\_\_\_\_\_\_ 1” \_\_\_\_\_\_\_ 1 ¼”

How many steaks per package? \_\_\_\_\_\_\_\_ pcs How many steaks per package? \_\_\_\_\_\_\_\_pcs

Short Ribs and Boiling Beef: Soup Bones: \_\_\_\_\_Save or \_\_\_\_\_\_\_Ground

No options – These are 2 pcs/pkg.

Hamburger: How would you like it packaged \_\_\_\_\_1 lb. \_\_\_\_\_ 1 ½ lb. \_\_\_\_\_\_ 2 lb.

Patties: How many **POUNDS** do you want put into patties \_\_\_\_\_\_ 6 pc/pkg or 8 pc/pkg or 5# box

These are 1/3 lb. patties - the minimum amount we will do is 10#.

 Do you want to receive Liver\_\_\_\_\_\_ Heart \_\_\_\_\_\_\_ Tongue \_\_\_\_\_\_\_\_ Oxtail \_\_\_\_\_\_\_\_