



25 Fairbanks Road  
 North Springfield, VT 05150  
 1-802-886-8688

# Beef Cutting Instructions

You must notify unloader of livestock designated to specific cut sheets.

Date: \_\_\_\_\_  
 Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 \_\_\_\_\_  
 Phone: \_\_\_\_\_  
 Farm Name: \_\_\_\_\_

Head Count: \_\_\_\_\_  
 Carcass ID: \_\_\_\_\_  
 Slaughter Date: \_\_\_\_\_

(Circle One)  
**ORGANIC / NON-ORGANIC**

**1) Chuck Roast - 1003**

- (Circle one)  
 A – 3-4 lbs  
 B – 2-3 lbs  
 C – Grind  
 1004 – Chuck Steak 1 per 1”  
 1053 – Arm Roasts  
 1014 – Short Ribs  
 1015 – Brisket

**2) Round - 1005**

- (Circle One)  
 A – 3-4 lbs  
 B – 2-3 lbs  
 C – 4-5 lbs  
 D – Grind  
 E – Round Steak 1 Per ¾”

**3) Ribeye – 1006**

- (Circle One)  
 A – 2 per ¾”  
 B – 1 per ¾” (\$0.30/lb.)  
 C – 1 per 1” (\$0.30/lb.)  
 D – 2 per 1”  
 1007 – A. Rib Roast Whole  
           B. Rib Roast 3-4 lbs  
 1041 – Bone in Rib Steak

**4) NY Strip - 1009**

- (Circle one)  
 A – 2 per ¾”  
 B – 1 per ¾” (\$0.30 / lb)  
 C – 1 per 1”  
 D – 2 per 1”

**5) \*T-Bone/Porterhouse (see note) - 1008/1033**

- (Circle One)  
 A – 2 per ¾”  
 B – 1 per ¾” (\$0.30 / lb)  
 C – 1 per 1” (\$0.30 / lb)  
 D – 2 per 1”

An affidavit stating the animal(s) birth date showing they are under 30 months old must be signed and handed to the unloader at the time of drop off.

**6) Tenderloin - 1010**

- (Circle One)  
 A – 2 per 1”  
 B – 2 Per 1 ½”  
 D – Whole

**7) Sirloin - 1011**

- (Circle One)  
 A – 1 per ¾”  
 B – 1 per 1”  
 C – Grind  
 1036 – Sirloin Tip Roast (cut in half)  
 1042 – Sirloin Tip Steak

**8) Other**

- 1013 – \*\*Stew Meat/Kabob Meat  
 1016 – Flank  
 1029 – Hanger  
 1027 – Skirt Steak  
 1028 – Soup Shank  
 1022 – Marrow Bones  
 1018 – Oxtail  
 1030 – Tri-tips  
 1024 – Sirloin Flap Cut In Thirds

**9) Ground**

- 1025 – 1 lb pkg  
 1026 – \*\*\*1/3 lb patties (\$1.00 / lb)

**10) \*\*\*Sausages**

- 1105 – Smoked Beef Kielbasa (\$2.85 / lb)  
 1103 – Uncured Beef Kielbasa (\$3.00 / lb)  
 1104 – Smoked Beef Chorizo (\$2.85 / lb)  
 1102 – Uncured Beef Chorizo (\$3.00 / lb)

**11) \*\*\*\*Organs**

- 1019 – Liver Whole  
 1019-A – Liver Sliced 1 lb pk  
 1020 – Tongue  
 1021 – Heart  
 1031 - Kidney

Comments

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\* You can only have T-Bones OR NY Strip and Tenderloin, NOT both.  
 \*\* Stew Meat has a 20 lbs. per whole beef maximum  
 \*\*\* 50 lb. minimum on Hamburger Patties & Smoked Sausages  
 \*\*\*\* Organs from your own animals are **NOT** guaranteed.

Custom Lean to Fat Ratios are not available.

400 lb. minimum hanging weight on all beef carcasses. Carcasses weighing less will be billed as weighing 400 lbs. Carcasses weighing 1,000 lbs. or more will have a double slaughter fee assessed.

All Processing subject to Vermont Packinghouse's Terms of Service:  
<http://vermontpackinghouse.com/our-services/terms-service>

Beef with horns longer than 4 inches will be turned away at delivery.