



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

Beef Cutting Instructions

You NEED to notify unloader if:

-You have livestock designated to specific cut sheets.

- You want to keep your animal's organs (for customers delivering 5 or more animals ONLY).

*Carcass ID must correspond to either ear tag or back tag number.

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 3/4"

3) Ribeye - 1006

(Circle One)

- A - 2 per 3/4"
B - 1 per 3/4"
C - 1 per 1"
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 3/4"
B - 1 per 3/4"
C - 1 per 1"
D - 2 per 1"

5) *T-Bone/Porterhouse (see note)

- 1008/1033

(Circle One)

- A - 2 per 3/4"
B - 1 per 3/4"
C - 1 per 1"
D - 2 per 1"

6) Tenderloin - 1010

(Circle One)

- A - 2 per 1"
B - 2 Per 1 1/2"
D - Whole

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.

7) Sirloin - 1011

(Circle One)

- A - 1 per 3/4"
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

10) ***Sausages

- 1105 - Smoked Beef Kielbasa
1103 - Uncured Beef Kielbasa
1104 - Smoked Beef Chorizo
1102 - Uncured Beef Chorizo

11) ****Organs

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

* 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 Smoked Sausages
**** All organs subject to USDA inspection and therefore can NOT be guaranteed.
Organs will not be saved for customers bringing in 4 or less animals. We will have grain fed organ boxes available upon request.

There is a Custom Processing Order Charge (Per cut Sheet).
There is a Custom Beef Slaughter Charge (Per Beef)
There is a Custom Beef Processing Charge (per hanging weight lb)
There is a Rendering Charge (per Beef).

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

Comments

Blank lines for comments

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