



25 Fairbanks Road  
 North Springfield, VT 05150  
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 orders@vermontpackinghouse.com

Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Phone: \_\_\_\_\_  
 Farm Name: \_\_\_\_\_  
 Drop Off \_\_\_\_\_ Head \_\_\_\_\_  
 Date: \_\_\_\_\_ Count: \_\_\_\_\_  
 List of Carcass IDs (Ear Tag or Back Tag Numbers):  
 \_\_\_\_\_  
 \_\_\_\_\_

**2) Ribeye (Circle one)**

- 1006 Boneless -or-
- 1041 Bone-in
- (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

**8) Extra Cuts**

- 1013 – \*Stew Meat
- 1014 – Short Ribs  
(English -or- Flanken)
- 1015 – Brisket (half -or- whole)
- 1016 – Flank
- 1029 – Hanger
- 1027 – Skirt Steak
- 1028 – Soup Shank
- 1022 – Marrow Bones
- 1030 – Tri-tips
- 1024 – Sirloin Flap (thirds)

**3) NY Strip - 1009**

- (Circle one)**
- A – 2 per 3/4"
- B – 1 per 3/4"
- C – 1 per 1"
- D – 2 per 1"

**4) Tenderloin - 1010**

- (Circle one)**
- A – 2 per 1"
- B – 2 Per 1 1/2"
- C – 2 per 2"
- D – Whole

**9) Round - 1005**

- (Circle one)**
- A – 2-3 lbs
- B – 3-4 lbs
- C – 4-5 lbs
- D – Round Steak 1 Per 3/4"

**Beef Cutting Instructions**

Minimum Group Size - 3 Animals

You NEED to notify unloader if:

- You have livestock designated to specific cut sheets.
- You want to keep your animal's organs.\*\*

**(Circle One)**

**ORGANIC / NON-ORGANIC**

Please communicate organic processing needs at time of scheduling. Organic Certificate must be on file with VPH for Organic Processing. Organic Processing not available for sausages and cooked products.

**1) Chuck & Shoulder**

**(Circle one)**

- 1003 - Bone-In 1" -or- 2"
- 1003 – Boneless 2-3 lbs -or- 3-4 lbs
- 1004 – Chuck Steak 1 per 1"
- 1053 – Arm Roasts
- (see notes)**

**(Circle any)**

- A – Flat Iron
- B – Teres Major
- C – London Broil

**You cannot select Bone-In Chuck Roasts or Arm Roasts if any cuts A,B, C are requested.**

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

**- 1008/1033**

**(Circle one)**

- A – 2 per 3/4" Save Butt Tenders from T-Bone/Porterhouses?
- B – 1 per 3/4" - 1064 Butt Tender Roast
- C – 1 per 1" - 1010 2 per 1 1/2" Steak
- D – 2 per 1"

**1) An affidavit stating the animals birth dates showing they are under 30 months old must be signed and handed to the unloader at the time of drop off.**

**2) You can select from 3) NY Strip and 4) Tenderloin, OR 5) T-Bone/Porterhouse, NOT both.**

**6) Top Butt Sirloin - 1011**

**(Circle one)**

- A – 1 per 3/4"
- B – 1 per 1"
- C – Top Butt Roast (half -or- whole)

**7) Sirloin Tip (Circle one)**

- 1036 – Sirloin Tip Roast (half -or- whole)
- 1042 – Sirloin Tip Steak

**10) Grind 1025 & Sausages**

**All trim will be ground into 1lb Packs unless sausage(s) selected below. 50lb minimum for any single sausage type. Please write approx weight requested.**

- 1105 – Smoked Beef Kielbasa \_\_\_\_\_ lbs
- 1103 – Uncured Beef Kielbasa \_\_\_\_\_ lbs
- 1104 – Smoked Beef Chorizo \_\_\_\_\_ lbs
- 1102 – Uncured Beef Chorizo \_\_\_\_\_ lbs

**11) \*\*Organs & Other**

- 1018 – Oxtail
- 1019 – Liver Whole
- 1019-A – Liver Sliced 1 lb pk
- 1020 – Tongue
- 1021 – Heart
- 1031 – Kidney

\* Stew Meat has a 20 lbs. per whole beef maximum.

\*\* All organs subject to USDA inspection and therefore can NOT be guaranteed. Other various cuts not guaranteed from general processes or specific animal characteristics.

Cuts can be ordered by the count, with the remaining going to trim. Any unselected cuts will go to trim for grinding.

Custom Lean-to-Fat Ratios are not available. All trim will be tested.

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>

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).  
 There are lab fees (per roughly 1500 lbs of trim generated).  
 Pricing available upon request.

**Comments**

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