



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

orders@vermontpackinghouse.com

Name: _____

Address: _____

Phone: _____

Farm Name: _____

Drop Off _____ Head _____

Date: _____ Count: _____

List of Carcass IDs (Ear Tag or Back Tag Numbers): _____

Ribeye (Circle one)

- *1041 Bone-in Ribeye 1 per 1"
1006-A Boneless Ribeye 2 per 3/4"
*1006-B Boneless Ribeye 1 per 3/4"
*1006-C Boneless Ribeye 1 per 1"
1006-D Boneless Ribeye 2 per 1"
1007-A Rib Roast Whole
1007-B Rib Roast 3-4 lbs

Other Cuts

- 1013-B - Stew Meat. 1 # packs
1014 - Short Ribs 2 per 2 inch English or Flanken
1015 - Brisket half -
1015-B - Brisket whole
1016 - Flank
1029 - Hanger
1027 - Skirt Steak
1028 - Soup Shank
1022 - Marrow Bones
1030 - Tri-tips
1024 - Sirloin Flap (thirds)

NY Strip (Circle one)

- 1009-A - 2 per 3/4"
*1009-B - 1 per 3/4"
*1009-C - 1 per 1"
1009-D - 2 per 1"

Tenderloin (Circle one)

- 1010-A - 2 per 1"
*1010-B - 1 Per 2"
1010-C - 2 per 1 1/2"
1010-D - Whole

Round (Circle one)

- 1005-A - 3-4 lbs
1005-B - 2-3 lbs
1005-C - 4-5 lbs
1005-E - Round Steak 1 Per 3/4"

Beef Cutting Instructions

Minimum Group Size - 2 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

Chuck Roast - (Circle one)

- Bone-In -or- Boneless
1003-A 3-4 lbs
1003-B - 2-3 lbs
*1004 - Chuck Steak 1 per 1"
1053 - Arm Roasts

You can select from Chuck Roast or Chuck Cuts, NOT both.

Chuck Cuts (Circle any)

- 1023 - Flat Iron
1035 - Teres Major
1001 - London Broil

You can select from NY Strip and Tenderloin, OR T-Bone/Porterhouse, NOT both.

T-Bone/Porterhouse (Circle one)

- 1008A/1033A - 2 per 3/4"
*1008B/1033B - 1 per 3/4"
*1008C/1033C - 1 per 1"
1008D/1033D - 2 per 1"

Top Butt Sirloin (Circle one)

- 1011A 1 per 3/4"
1011C 1 per 1"
1011F Top Butt Roast Half or Whole

In order to select T-Bone and Porterhouse 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.

Sirloin Tip (Circle one)

- 1036 - Sirloin Tip Roast (cut in half)
1042 - Sirloin Tip Steak 2 per 1"

Grind & Sausages

- *1025 All trim will be ground into 1lb packs unless sausage(s) selected below. 100lb 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

**Organs

- 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.

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 lab tested, and fees apply for roughly every 1500 lbs of trim generated.

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.

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).

*Items with an asterisk have additional processing charges

Pricing available upon request

Comments

