

Beef Cutting Instructions

Minimum Group Size - 2 Beef



25 Fairbanks Road
 North Springfield, VT 05150
 (802) 886-8688
 orders@vermontpackinghouse.com

Name:	
Address:	
Phone:	
Farm Name:	
Drop Off Date:	Head Count:
List Carcass IDs (Ear Tag/Back Tag Numbers)	

PROCESSING TYPE (CIRCLE ONE) | **ORGANIC (\$)** | **NON-ORGANIC** |

At time of scheduling, please communicate organic processing needs. Organic Certificate MUST be on file with VPH for Organic Processing. Organic Processing not available for sausages and cooked products. Organic incurs 10% fee on order.

At time of drop off, please notify unloader if:

- 1) you have livestock designated to specific cut sheets.
- 2) you are requesting any organs to be saved.*

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

Cuts can be ordered by the count. Any remaining or unselected cuts will go to trim for grinding. Custom lean-to-fat ratios not available. All plain beef grinds will be tested for fat content and ground beef must be reallocated to sausage if fat content is over 30%. Processing subject to VPH's Terms of Service: <http://vermontpackinghouse.com/our-services/terms-service>

CHUCK ROASTS 8001 (CIRCLE ONE) | **Bone In Chuck Roast (& Steaks)** | **Boneless Chuck Roast (& Steaks)** | **Bone In Arm Roast** |
 (FOR ROASTS, CIRCLE ONE) | **2-3 lb** | **3-4 lb** | (Chuck Steaks can be ordered in addition to roasts) (CIRCLE ONE) | **YES** | **NO** |
 You can select from Chuck Roasts or Chuck Cuts Sections, NOT BOTH

CHUCK CUTS 8001 (CIRCLE ANY) | **Flat Iron** | **Teres Major** | **London Broil** | **Chuck Eye** | **Denver** |

RIBEYE 8002 (CIRCLE ONE) | **STEAKS: Bone In OR Boneless** | **3-4 lb ROASTS: Bone In OR Boneless** | **WHOLE: B/I OR B/L** |
 (FOR STEAKS, CIRCLE ONE) | **1 per 1" thick (\$)** | **2 per 1"** | **1 per 1.5" (\$)** | **2 per 1.5"** |

LOIN CUTS (CIRCLE ONE) | **NY Strip (8003) and Tenderloin (8006)** | **T-Bone/Porterhouse (8004)** |
 (CIRCLE ONE FOR NY STRIPS/T-BONES) | **1 per 1" thick (\$)** | **2 per 1"** | **1 per 1.5" (\$)** | **2 per 1.5"** | **Whole Boneless NY Strip** |
 (CIRCLE ONE IF TENDERLOIN IS ORDERED) | **1 per 1" (\$)** | **2 per 1"** | **1 per 2" (\$)** | **2 per 2"** | **Whole Tenderloin** |
 To select T-Bone/Porterhouse, an affidavit must be submitted (see website) stating animals are under 30 months of age

TOP BUTT SIRLOIN 8005 (CIRCLE ONE) | **1 per 1"** | **1 per 1.5"** | **Top Butt Roast Halved** | **Whole Top Butt Roast** |

SIRLOIN TIP 8007 (CIRCLE ONE) | **Sirloin Tip Roast Halved** | **Whole Sirloin Tip Roast** | **Sirloin Tip Steak 2 per 1"** |

ROUND 8008 (CIRCLE ONE) | **2-3 lb Roasts** | **3-4 lb Roasts** | **4-5 lb Roasts** | **1" Round Steaks** |

GRIND 8025 & SAUSAGES (\$) All trim will be ground into 1 lb Plain Ground Bulk Packs unless sausage(s) selected below.
 100 lb minimum for any single sausage type. Write in approx. weight requested.

Smoked Chorizo (8027) 4x4 oz Links | _____ lbs | **Smoked Kielbasa (8026)** 4x4 oz Links | _____ lbs |

OTHER CUTS (CIRCLE ANY) | **Stew Meat 1# PKs (20 lb max/beef)** | **Short Ribs: English OR Flanken** | **Brisket Halved OR Whole** |
 | **No. of Stew Packs** _____ | (8009) (8010) (8011)
 | **Flank Steak** | **Hanger Steak** | **Skirt Steak** | **Soup Shanks** | **Marrow Bones** | **Tri-Tips** | **Sirloin Flap: Whole OR Thirds** |
 (8012) (8013) (8014) (8015) (8016) (8017) (8018)

ORGANS* (CIRCLE ANY) | **Oxtail** | **Liver Whole** | **Liver Sliced 1 lb Pack** | **Tongue** | **Heart** | **Kidney** | **Suet** |
 (8019) (8020) (8021) (8022) (8023) (8024) (8028)

(\$) Additional charges for further processing items. All pricing available upon request. Generally, pricing includes processing order charge per cut sheet, beef slaughter and rendering charge per animal, and processing charge based on hanging weight.

Note: Carcasses weighing less than 400 lbs will be billed as weighing 400 lbs. Carcasses weighing 1000 lbs or more will be assessed a double slaughter fee.

Note: All trim will be lab tested, and fees apply for roughly every 1500 lbs of trim generated.

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