



The Local Butcher

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Farm/Customer Name: _____ / _____ Phone
Number: _____ Steak Thickness (in.) _____ Roast Weight lbs.) _____

Please circle the wanted cuts and leave those that should be ground blank. You may indicate quantities desired and we will do our best to accommodate your request. You may request 1/2 and 1/2 on any cut if you are getting both sides of the animal. Please feel free to write notes at the bottom of the sheet. You may also indicate different steak thickness or roast weight next to the cut if different from above.

Front Quarter

Chuck Roasts Bone-in Boneless
Steaks Bone-in Boneless

Flat Iron Y or N

Mock Tender Roasts Steaks Stew Meat

Shoulder Roasts Bone-in Boneless
Steaks Bone-in Boneless
Stew Meat

Rib Roasts Bone-in Boneless Regular Tomahawk #of Ribs _____
Steaks Bone-in Boneless Tomahawk

Brisket Flat-cut/Point-cut Whole

Short Ribs Bone-in Boneless Regular Dino Flanken

Skirt Steak Y or N

Hind Quarter

Round Tip Roasts Steaks Kabobs Shaved Cubed Stew Meat

Top Round Roasts Steaks London Broil Shaved Cubed Stew Meat

Bottom Round Roasts Steaks Shaved Cubed Stew Meat

Eye Round Roasts Minute Steaks Shaved Cubed Stew Meat

Sirloin Roasts Steaks Tri-tip Tips Stew Meat

Short Loin T-Bone/Porterhouse (animals under 30 mo only) or
Strips/Fillets (option for animals under/over 30 mo) or

Strips/Tenderloin Roast (option for animals under/over 30 mo)

Flank Steak Y or N

Shanks Cross Cut Whole

Flap Meat Tips Kabobs Stew Meat

Hanger Steak Goes with the A side when there is an A/B split (No Grind)

Seasoning: (25lb min/Flavor)

Breakfast #lbs _____

Chorizo #lbs _____

Garlic basil #lbs _____

Sweet Italian #lbs _____

Mild Hot Italian #lbs _____

Merguez #lbs _____

Organs (If available)

_____ Heart

_____ Tongue

_____ Kidney

_____ Liver (Sliced/1lb pkg)

Kabobs

#lbs _____

1 lb

2 lb

Packaging and Miscellaneous

Ground: Bulker or N

1 lb

2 lb

5 lb

10 lb

Stew Meat

#lbs _____

1 lb

2 lb

Patties: (25lb min)

#lbs _____

2/pk or 4/pk

Round 4oz 6oz

Shaved Beef

#lbs _____

1 lb

2 lb

Bones Y or N

Suet Y or N

Oxtail Y or N

12-04-2024

Notes: