



The Local Butcher

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Farm/Customer Name: _____ / _____ Phone Number: _____
Steak/Chop 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. Be sure to circle Fresh/Frozen and Bone-in/Boneless or we will choose for you.

Hams - 2: Fresh Frozen Whole	Bones Y or N
Roasts Bone-in Boneless	Leaf Fat Y or N
Steaks Bone-in Boneless	Back Fat Y or N
Loins - 2: Tenderloin Baby Back Ribs Country Ribs	Spareribs Y or N
Roasts Bone-in Boneless	Hocks - 4 Y or N
Chops Bone-in Boneless 2/pkg 4/pkg	Jowls Y or N
Bellies - 2: Fresh Frozen Whole 1lb pkg	
Shoulder/Butt - 2: Roasts Bone-in Boneless	Organs (If available)
Butt Chops Bone-in Boneless 2/pkg 4/pkg	____ Heart
Southern Style Ribs	____ Tongue
Shoulder/Picnic - 2: Whole Cut in Half	____ Kidney
Bone-in Boneless	____ Liver

Seasoning: (25lb min/Flavor)

Please indicate order of preference

Breakfast	#lbs_____
Chorizo	#lbs_____
Garlic basil	#lbs_____
Sweet Italian	#lbs_____
Mild Hot Italian	#lbs_____
Merguez	#lbs_____

Packaging and Miscellaneous

Ground: Bulker or N	Patties: (25lb min)
1 lb	#lbs_____
2 lb	2/pk or 4/pk
5 lb	Round 4oz 6oz
10 lb	Square 6oz

Ground from all animals is pooled unless otherwise noted

Notes: