



Beef Cutting List

The Local Butcher • 536 S. Barnstead Road • Center Barnstead, NH 03225
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Animal Tag #

Customer Name: _____

Signature: _____ Phone: _____

*** BEEF CUTTING INSTRUCTIONS: If more than one option is selected, please note how much of each is desired. Ex: 1/2 roasts, 1/2 steaks, or 1 roast grind ***

FRONT QUARTER

*** Please circle BONELESS or BONE IN ***

Chuck

☐ Grind all of chuck

☐ Roasts: Boneless OR Bone In _____ lbs. each

☐ Steaks: Boneless OR Bone In _____ inches thick

IF BONELESS Flat Iron Steaks ☐ Yes OR ☐ Grind

☐ Mock Tender ☐ Steaks OR ☐ Roast OR ☐ Grind ☐ Stew Meat

Arm

☐ Roasts: Boneless OR Bone In _____ lbs. each

☐ Steaks: Boneless OR Bone In _____ inches thick

☐ Grind ☐ Stew Meat

Fore Shank:

☐ Cross Cut Shanks ☐ Grind

Rib

☐ Roasts: Boneless OR Bone In _____ lbs. each

☐ Steaks: Boneless OR Bone In _____ inches thick

☐ Grind ☐ Stew Meat

Brisket

Roasts: ☐ Flat Cut ☐ Point Cut OR ☐ Whole _____ lbs. each

☐ Grind ☐ Stew Meat

Short Ribs:

☐ Yes OR ☐ Grind **Skirt Steak:** ☐ Yes OR ☐ Grind

HIND QUARTER

Round Tip:

☐ Roasts _____ lbs. ☐ Steaks _____ inches thick

☐ Kabobs ☐ Grind ☐ Stew Meat ☐ Tips

Top Round:

☐ Roasts _____ lbs. each ☐ Steaks _____ inches thick

☐ Grind ☐ Stew Meat

Bottom Round:

☐ Roasts _____ lbs. each ☐ Steaks _____ inches thick

☐ Grind ☐ Stew Meat

Eye Round:

☐ Steaks _____ inches thick ☐ Roasts _____ lbs. each

☐ Grind ☐ Stew Meat ☐ Minute Steaks

Hanger Steak: ☐ Yes OR ☐ Grind

Sirloin:

☐ Steaks: Boneless OR Bone In _____ inches thick

☐ Roasts: Boneless OR Bone In _____ lbs. each

☐ Grind ☐ Stew Meat ☐ Tri-Tip ☐ Tips

Short Loin: ☐ T-Bone & Porterhouse OR ☐ NY Strips & Tenderloin Roast

OR ☐ Fillets _____ inches thick

☐ Roasts: Boneless OR Bone In _____ lbs. each

☐ Grind ☐ Stew Meat

Flank Steak: ☐ Yes OR ☐ Grind

Hind Shank: ☐ Cross Cut Shanks ☐ Grind

NOTES:

Ground Beef Wrap in:

☐ 1# ☐ 2# ☐ 5# packages

Packaging: (must choose bulker or tube per side)

☐ Tube ☐ Bulker ☐ Patties (25# min. for patties)

All Steaks - All steaks are 1/pkg . Eye Round & Filet Mignon 2/pkg.

Stew - wrap in _____ lbs./pkg Total pounds of stew _____

Bones ☐ Yes ☐ No

Organs (if available) ☐ Heart ☐ Suet ☐ Tongue ☐ Liver ☐ Kidney ☐ Ox Tails

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