



# The Local Butcher

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www.newenglandbutcher.com



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.

### 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 Steaks 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)

### 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

**Bones** Y or N  
**Suet** Y or N  
**Oxtail** Y or N

**Kabobs**  
#lbs \_\_\_\_\_  
1 lb  
2 lb

**Stew Meat**  
#lbs \_\_\_\_\_  
1 lb  
2 lb

**Shaved Beef**  
#lbs \_\_\_\_\_  
1 lb  
2 lb

08-28-2024

Notes: