



# JERICHO SETTLERS' FARM

## CUTTING DIRECTIONS FOR GRASSFED BEEF

[www.jerichosettlersfarm.com](http://www.jerichosettlersfarm.com)

(802) 899-4000

WHOLE BEEF \_\_\_\_\_

HALF BEEF \_\_\_\_\_

Date Received		Hanging Weight (LB)		Cut Date	
Customer Name & Address					
Phone Number	Home			Work	

### ROASTS

Chuck: Boneless\_\_\_\_ or Bone-In \_\_\_\_ **OR** Steaks: ¾" 1" 1 ½" 1 ¾" No.\_\_\_\_ per pkg

Rib: Boneless\_\_\_\_ or Bone-In \_\_\_\_

Eye Round: Yes\_\_\_\_ No\_\_\_\_ Stew Meat: Lbs per pkg \_\_\_\_ Hamburger\_\_\_\_

Bottom Round: Yes\_\_\_\_ No\_\_\_\_ Stew Meat: Lbs per pkg \_\_\_\_

Sirloin: Yes\_\_\_\_ No\_\_\_\_ **OR** Steaks: ¾" 1" 1 ½" 1 ¾" No.\_\_\_\_ per pkg

Rump: Yes\_\_\_\_ No\_\_\_\_ **OR** Steaks: ¾" 1" 1 ½" 1 ¾" No.\_\_\_\_ per pkg

Tenderloin Yes\_\_\_\_ No\_\_\_\_

### STEAKS

Delmonico Thickness: ¾" 1" 1 ½" 1 ¾" No.\_\_\_\_ per pkg

Top Round Thickness: ¾" 1" 1 ½" 1 ¾" No.\_\_\_\_ per pkg

Cube Steak No.\_\_\_\_ per pkg

N.Y. Strip **OR** Thickness: ¾" 1" 1 ½" 1 ¾" No.\_\_\_\_ per pkg

T-Bone (circle one)

Filet Mignons **OR** Thickness: ¾" 1" 1 ½" 1 ¾" No.\_\_\_\_ per pkg

Porterhouse (circle one)

### OTHER

Short Ribs: Yes\_\_\_\_ No\_\_\_\_

Stew Meat: Yes\_\_\_\_ No\_\_\_\_ lbs. per pkg \_\_\_\_\_

Brisket: Yes\_\_\_\_ No\_\_\_\_ Grind into Hamburger \_\_\_\_\_

Shanks: Yes\_\_\_\_ No\_\_\_\_ Grind into Hamburger \_\_\_\_\_

Hamburger: 1 lb tubes \_\_\_\_\_ 2 lb tubes \_\_\_\_\_

### ORGANS, ETC....DO YOU WANT THESE? (CHECK ANY YOU DO WANT)

Kidney \_\_\_\_ Heart \_\_\_\_ Liver \_\_\_\_ Tongue \_\_\_\_ Bones \_\_\_\_ Caul Fat \_\_\_\_\_

Other \_\_\_\_\_