

## Vermont Livestock Slaughter and Processing Co LLC 76 Depot Road Ferrisburgh, VT 05456 - 9692 Fax (802)877-3331 Telephone (802) 877 – 3421

E-Mail: vermontmeat@gmail.com www.vermontmeat.com

We are pleased to receive your order. To facilitate your cutting process and to assist you in obtaining the cuts you want: we ask that you complete these cutting instructions and return them to us as soon as possible. Please call with any questions. Thank you.

## **Beef Cutting Instructions**

	Name		Date//2017		
	Farm or Business Name				
	Address		Tele#()		
	City		State	Zip Code	
General Info.	SELECT ONE: USDA LABELED (FOR RESALE) CUSTOM (NOT FOR SALE)				
	Number of people in the household? Adults Children				
	<b>Ground Beef</b> - How much per Package? 1–1¼ LB 2 LB 5 LB 10 LB Vacuum Sealed?  (Addtional Cost)				
	Beef Stew Meat - Yes No How much per package? 1 LB. 2 LB. 5 LB. 10 LB.				
	Steaks - How thick? Roasts - How Heavy? LBS.				
Fore 1/4	Rib Roasts or Steak or Both       Steaks per package				
	Brisket - Yes No If yes whole or cut in ½				
	Chuck Roast or Chuck Steak (Circle #/pkg: 1 or 2 ) or Both or Grind				
	Shoulder Pot Roast or Grind Beef Short Ribs – Yes No				
Other	Beef Soup Bones – Yes No Beef Soup Shank – Yes No				
	Beef Flank Steak – Yes No Beef Skirt Steak – Yes No				
	Beef Flap Meat – Yes No	Beef 1	T <b>ri Tip –</b> Yes	s No	
<b>Beef Loin</b>	Bone In Cuts (Under 30 mos. Only):		Boneless Cut	s (req'd for animals over 30 mos.)	
	T-Bone/Porterhouse/Sirloin How Thick		Strip Steaks per	package: How Thick?	
	T-Bone/Porterhouse per Package:	OR	Sirloin Steaks pe	er Package: How Thick?	
	Sirloin Steaks per Package:		Tenderloin Steal	ks  ☐ Or Whole?  ☐ Or Cut In ½?  ☐	
Rounds	Eye of the Round – Roast or Minute Steak		or Grind	Minute Steaks/Package:	
	Bottom Round – Roast or Minute Steak				
	Sirloin Tip – Roast or London Broil Stea				
	Top Round – Roast or London Broil St	eak	or Grind	_ Steaks per Package:	

Do you want the: Heart Yes or No Liver Yes or No Tongue Yes or No Ox Tail? Yes or No

\* NOTE Sirloin Steak - Porterhouse Steak - T-Bone Steak will be cut and packaged as requested above for thickness and number per package on animals under 30 months of age. Federal Meat Inspection requires the back bone to be removed on all beef over 30 months of age. You will receive the cuts however they will be the boneless cuts (Sirloin, Strip Steak, and Tenderloin Steak). Thank you!

FOR 1 - 1¼ LB GROUND BEEF WE WILL TRY TO KEEP IT CLOSE TO 1 LB, BUT SOME WILL WEIGH MORE.