



Vermont Livestock Slaughter and Processing Co LLC

76 Depot Road Ferrisburgh, VT 05456 - 9692
 Telephone (802) 877 - 3421 Fax (802)877-3331

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 Jack Sarro Date 10/10/2020

Farm or Business Name _____

Address _____ Tele# (781) 206-7653

City _____ State _____ Zip Code _____

347 x 5 = \$1735

General Info.	SELECT ONE: <input checked="" type="checkbox"/> USDA LABELED (FOR RESALE) <input type="checkbox"/> CUSTOM (NOT FOR SALE)									
	Number of people in the household? Adults <u>2</u> Children <u>2</u>									
Fore 1/4	Ground Beef - How much per Package? <u>1-1 1/4 LB</u> 2 LB 5 LB 10 LB Vacuum Sealed? <input type="checkbox"/> (Additional Cost)									
	Beef Stew Meat <input checked="" type="radio"/> Yes <input type="radio"/> No How much per package? <u>1 LB</u> 2 LB. 5 LB. 10 LB.									
	Steaks - How thick? <u>1.5"</u> Roasts - How Heavy? <u>3-4</u> LBS.									
Other	Rib Roasts <input checked="" type="radio"/> or Steak <input type="radio"/> or Both _____ Steaks per package _____									
	Brisket - Yes <input checked="" type="radio"/> No <input type="radio"/> If yes whole _____ or cut in 1/2 <u>Grind</u>									
	Chuck Roast _____ or <input checked="" type="radio"/> Chuck Steak _____ (Circle #/pkg: <u>1</u> or 2) or Both _____ or Grind _____									
Beef Loin	Shoulder Pot Roast _____ or <input checked="" type="radio"/> Grind _____ Beef Short Ribs - Yes <input checked="" type="radio"/> No <u>Grind</u>									
	Beef Soup Bones - Yes <input checked="" type="radio"/> No <u>Grind</u> Beef Soup Shank - Yes <input checked="" type="radio"/> No <u>Grind</u>									
	Beef Flank Steak - Yes <input checked="" type="radio"/> No <u>Grind</u> Beef Skirt Steak - Yes <input checked="" type="radio"/> No <u>Grind</u>									
Rounds	Beef Flap Meat - Yes <input checked="" type="radio"/> No <u>Grind</u> Beef Tri Tip - <input checked="" type="radio"/> Yes <input type="radio"/> No _____									
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Do you want the: Heart Yes No Liver Yes No Tongue Yes No Ox Tail? Yes 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 - 1 1/4 LB GROUND BEEF WE WILL TRY TO KEEP IT CLOSE TO 1 LB, BUT SOME WILL WEIGH MORE.