

PT Farm, LLC
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customerservice@ptfarm.net

BEEF CUT SHEET

This Space For Plant Use Only:

Whole Beef/ 1/2 Beef

HCW: _____

HLT in box: Y/ N

Safe Handling Labels: Y/ N

Boxes: _____

Producer: _____
Customer: _____
Carcass ID: _____
Telephone: _____
Email: _____

Labeling: NOT FOR SALE USDA (FOR SALE) generic Farmer's Brand Label
OR

Your own USDA/FSIS Approved Farm Label: _____

Please indicate quantity of roasts and how many pounds you would like them to be. Also please indicate how thick you would like your steaks to be. If there is a cut you do not wish to have, you can specify that it to be put into ground beef.

Steaks per pk: _____

Roast size: _____ # Steak Thickness: _____

Ground Beef: _____ #/package
Stew Meat: _____ #/package, Number of packages: _____
Kabobs: _____ #/package, Number of packages: _____

CHUCK

Chuck (potroast) _____
Chuck Steak _____
Shoulder (potroast) _____
London Broil _____
Flat Iron _____

RIB EYE

Rib Roast _____ (Bone-In or Boneless)
BI Rib Steaks or Delmonicos
Short Ribs: _____ (Bone-In or Boneless)

BRISKET

Brisket _____
Flank Steak _____
Skirt steaks _____

LOIN

T-bones _____ & Porterhouse _____
OR
Loin Strips _____
AND

TENDERLOIN

Whole Roast _____
Steaks _____

SIRLOIN

Top Sirloin _____
Sirloin Tri-Tip _____
Bottom Sirloin Flap Meat (Steak Tips): _____

ROUND

Top Round Roast _____
Top Round Steak _____
Eye Round Roast _____
Eye Round Steak _____
Round Sirloin Tip Roast _____
Round Sirloin Tip Steak _____
Bottom Round Roast _____

BONES

Marrow Bones _____
Cross-Cut Shank _____
Ribs _____
Knuckles _____
Neck _____

ORGANS

Heart _____
Liver _____
Tongue _____
Suet _____

Notes: _____

