BEEF CUT SHEET

Date: _____

Producer: _____

Customer: _____

Email:_____

Carcass ID: _____

Telephone:_____

Whole Beef/ ½ Beef*

(For internal use only)

HCW: _____

HLT in box: Y/N

Person labeling: _____

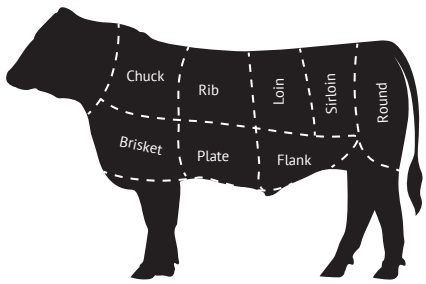
Person confirming:_____

Box Count:_____

Final QC check: _____

MontShire Farms
Quality Meats
New Hampshire 03774

603-787-9199
customerservice@montshirefarms.com



Prices are based on hanging weight,
Please see our website for current pricing.

USDA (FOR SALE) generic Farmer's Brand Label

OR

Your own USDA/FSIS Approved Farm Label:_____

Check off desired cuts
If there is a cut you do not wish to have, leave it blank to indicate that it is to be put into ground beef. Half beef requires a second cut sheet.

CHUCK

Chuck: roast/steak/grind
(circle one)
Shoulder: roast/steak/grind
(circle one)
Flat iron: _____

PACKAGE DETAILS

Ground: 1# or 5# or 10# Stew(1#): _____Y/N
Kebob (1#):_____Y/N
Steaks per pack:_____ Steak thickness_____"inches
Roast size:_____#

RIB EYE

Rib Roast: _____ (Bone-In or Boneless)
Bone-in Rib steaks or Bone-less ribeye steaks
Short Ribs: _____ (Bone-In or Boneless)

SIRLOIN

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

ORGANS

Y/N
Heart_____
Liver_____
Tongue_____
Suet _____

BRISKET

Brisket _____Half/Whole/Grind
Flank Steak _____
Skirt Steaks _____

ROUND

Top Round: roast/steak/grind
Eye Round: roast/steak/grind

Sirloin Tip: roast/steak/grind
Bottom Round: roast/grind

Notes:_____

LOIN

T-bones _____ & Porterhouse _____
OR
Boneless Striploin Steaks_____
AND

TENDERLOIN

Whole Roast_____
Steaks _____

BONES

Y/N
Marrow Bones _____
Cross-Cut Shank _____
Ribs _____
Knuckles _____
Neck_____

www.montshirefarms.com