

# Perry's Corners "Old School" Farm

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## BEEF CUTTING SHEET

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

**For Butcher only:**

Weight: \_\_\_\_\_

Quarter/Split Side OR  Whole Side  from larger OR  from smaller animal

Roast Size: \_\_\_\_\_ lbs Ground Beef: \_\_\_\_\_ lbs per pkg Stewing Beef: \_\_\_\_\_ lbs per pkg \_\_\_\_\_ # of pkgs

Do you want the:  Heart  Liver  Tongue  Soup Bones

### FRONT

1—Rib into:  All steaks OR  Steaks & Roasts OR  All Roasts

# steaks per pkg: \_\_\_\_\_ # inches thick: \_\_\_\_\_

2—Brisket into:  Ground Beef OR  Rolled Brisket

3—Shoulder into:  Ground Beef OR  Shoulder Roast

4—Blade into:  Roasts OR  Steaks # steaks per pkg: \_\_\_\_\_ # inches thick: \_\_\_\_\_

5—Do you want the following:  Short Rib Roast  Cross Cut Roast\*  Shank  Braising Ribs  
(if you do not check off the above cuts, they go into stewing/ground beef, \*cross cut is a better roast than short rib)

### HIND

1—  Sirloin Tip Roasts OR  Sirloin Tip Steaks # steaks per pkg: 1 # inches thick: \_\_\_\_\_

2—  Sirloin Roasts OR  Sirloin Steaks # steaks per pkg: 1 # inches thick: \_\_\_\_\_

3— a)  T-Bone Steaks # per pkg: \_\_\_\_\_ # inches thick: \_\_\_\_\_ OR

b)  Tenderloin Roasts & Striploin # Striploin per pkg: \_\_\_\_\_ # inches thick: \_\_\_\_\_ OR

c)  Tenderloin Steak & Striploin # Striploin/Tenderloin Steaks per pkg: \_\_\_\_\_ # inches thick: \_\_\_\_\_

4— Top Round into:  All Steaks # steaks per pkg: \_\_\_\_\_ # inches thick: \_\_\_\_\_ OR  Steaks and Stir Fry

5— Bottom Round into:  Round Roasts # of roasts: \_\_\_\_\_ (between 0 and 2, remainder goes to stew/ground)

6— Do you want  Flank Steak (if not, goes to ground beef)