DROP OFF DATE	TAG#	
FARM NAME:		
ADDRESS:		
PHONE:		
PICK-UP DATE:/_	_/ THIS IS FOR – ½ ANIMAI	_ / WHOLE ANIMAL
USDA - CUSTOM	PLEASE CIRCLE PREFERENCE	FRESH - FREEZE
IF THIS ANIMAL IS INTENDED FOR RETAIL SALE, <b>USDA</b> INSPECTION IS REQUIRED.	New England Meat Company PREMIUM USDA PROCESSORS	IF THIS ANIMAL IS FOR PRIVATE USE OR PRIVATE SALE, IT MAY BE CUSTOM PROCESSED.
	<b>BEEF CUT SHEET</b>	
HANGER STEAK- □		
NECK- WHOLE PRIMAL $\square$ BONE-IN STEW $\square$ BONELI	ess stew□ grind□ <b>-</b> comment	S
HIND AND FORE SHANKS-STEAKS☐ GRIND☐ -C	COMMENTS	<u>-</u>
BRISKET-WHOLE□ CUT IN HALF□ GRIND□ -CO	DMMENTS	
CHUCK-W-BONE□ W/O-BONE□ STEAKS□ SZ ROAST□ WT GRIND□-COMMENTS		
SHOULDER-STEAKS SZ ROAST WT GRIND COMMENTS		
BLADE- FLAT IRON STEAK GRIND COMMENTS		
MOCK TENDER- KABOB□ STEW□ GRIND□ -C	OMMENTS	
<u>RIB-</u> W-BONE□ W/O-BONE□ STEAKS□ ROA	ST□ SZ OR WT <b>-</b> COMMENTS_	
PLATE-SHORT RIBS□ SIZESKIR	T STEAK□ GRIND□-COMMENTS	<u> </u>
FLANK-STEAK□ FLAP OR FAJITA MEAT□ STEW	☐ GRIND☐-COMMENTS	
SIRLOIN-STEAK W-BONE W/O-BONE TRI-T  NOTE: USDA REQUIRES THAT IF THE ANIMAL IS OVER T	THE AGE OF 30 MONTHS, THE BACKBONE W	ILL BE REMOVED OF SPECIFIED RISK MATERIAL. THE
LOIN-PORTERHOUSE & T-BONE*☐ STRIP STEAK	BE DIVIDED INTO BONELESS STEAKS (TEND  SZ —COMMENTS	
TENDERLOIN-STEAK□ SZ ROAST□WT		
TOP ROUND-STEAK□ SZ ROAST□WT		
SIRLOIN TIP-STEAK SZ ROAST WT		
EYE ROUND-STEAK□ SZ ROAST□ WT		
BOTTOM ROUND-ROAST WTSTEW G		
MISCELLANEOUS- OXTAIL MARROW BONES		
GROUND BEEF- 1LB. ☐ 2LB. ☐ 5LB. ☐ OTHER	BEEF TRIM	□ wт
PATTIES-(Additional Fee \$1.00/LB)4OZ. ☐ 6OZ. ☐		
SAUSAGE-(Additional Fee \$1.49/LB) HOT ITALIAN		-
	CUTS NOT LISTED AS PER REQUEST ARE SU	BJECT TO ADDITIONAL FEES
SIGNATURE:  ***SIGNATURE IS	REQUIRED TO PROCESS YOU	R BEEF***