Homestead Meats & Processing

Custom Beef Processing Form

Scheduled Butcher Date:					
Contact Information					
Name:					

Phone:

Animal Information

☐ Whole Beef ☐ Half Beef

Packaging and Cutting Information

Arm Roast	Yes	No				
Roast weight:	2-3 lb	3-4 lb	4-5 lb			
Chuck Ro	ast	Steaks	None			
If Roast, Weight: 2-3 lb 3-4 lb 4-5 lb						
If Steak. Thickness: ¾" 1" 1¼" 1½"						
If Steaks, per package: 2 3 4 5 6						
Rump Roast	Yes	No				
Roast Weight:	2-3 lb	3-4 II	b 4-5 lb			
Rib Eye Steaks	Bor	ne-in B	oneless			
Steak Thicknes	S: ¾"	1" 1 1/4	" 1½"			
Steaks per pacl	kage: 2	3 4	5 6			

	Steaks T-Bone OR New York	Strip/Filet				
	We can only do ½ and ½ on whole beef.					
	Steak Thickness: ¾" 1" 1¼"	1 ½"				
	Steaks per package: 2 3 4 5 6					
	Round Steaks Boneless Tenderize	ed				
	If not tenderized: ½" ¾" 1"	1 ¼" 1 ½"				
	Steaks per package: 2 3 4 5 6	5				
Ī	Sirloin Steaks Bone-in Bonel	ess				
	Steak Thickness: ¾" 1" 1¾"	1 ½"				
	Steaks per package: 2 3 4 5 6					
	Sirloin Tip Steaks Tenderized: Yes	No				
	Steak Thickness: ½" ¾" 1"	1 ¼" 1 ½"				
	Steaks per package: 2 3 4 5 6	*min 25 lb*				
	Ground	Patties (addl \$0.45/lb charge)				
	Packaging: 1 lb 1.5lb 2 lb	Pounds Requested:				
	Bags or Vacuum Sealed	Size: 1/4 lb 1/3 lb 7 oz				
	Organs Heart Liver Tongue	#/pkg: 4 8 12 16				
	Miscellaneous- Circle one or all.	(lb per pkg?)				
	Short Ribs Soup Bones Brisket	Stew Meat (total pounds?)				
	Oxtail Flank Steak Skirt Steak	Dog Bones				
	Additional Notes:					