Farmstead Meats Cutting Instructions

3787 N New Franken Road Hours: Mon-Closed for Butchering

New Franken, WI 54229 Tues Wed Thurs 6:30am -5pm

920-866-2411 Fri 6:30am-3pm

Your Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Phone Number\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Beef From \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Split Half (1/4 Front and Hind Split) OR ½ Or Front Or Hind or Whole (Circle One)

CIRCLE YOUR CHOICE

FRONT QUARTER  
Chuck Roast are 2-3 # Yes Best Ones Half of them None

Arm Roast are 2-3 # Yes Best Ones Half of them None

Soup Bones Yes Or No

Rib Eyes Normal Cut 7/8” or 1 “ or 1 ¼ “ How many in package 2 or 3 or 4 or 5 or 6

Short Ribs Yes Or No

HIND QUARTER

T-Bone and Porter House Steaks 7/8 “ or 1’ or 1 1/4” How many in package 2 or 3 or 4 (if fit)

OR

Tenderloin and New York Strip 7/8” or 1” Butterfly yes or no How many in package 2 or 3 or 4

( If split half both people must choose this option to have it)

Round Steak ( Lean but tougher cut) Options

Regular or Tenderized( Extra Charge) or

Stew Meat 1, 1 ½ or 2 # bags (Extra Charge) or

Cube Steak how many in package 2, 3, 4 (Extra Charge) or

Hamburger

Rump Roast 2-3# Yes or No or rolled rump (Netted Extra Charge)

HAMBURGER 1 or 1 ½ or 2 # tubes How many #s or % of hamburger in ground tubes\_\_\_\_\_\_\_\_\_\_\_\_\_

Patties Yes or no If yes

Boxes 10 # how many \_\_\_ OR

Vacuum Seal How many in pack 4 or 5 or 6 How many #s or % of your hamburger in patties\_\_\_\_\_\_\_\_\_\_

Heart Liver Tongue Circle if you want any

OTHER\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_