



Pasture Raised Steer Beef | olfarms.com

Beef Cut Sheet – Customer Instructions

Please fill out this form to let the butcher know how you'd like your beef processed. If you're unsure about any option, feel free to ask for guidance from me and/or the butcher.

Date:	Customer Portion of Beef:	□ Quarter	□ Half	□ Full
Customer Name:	Phone Number:			
WRAPPING □ Butcher Paper OR □ Vacuum Sealed (sm	all extra fee)			
STEAKS (Check all you want-otherwise it goes to Steaks per Package: (i.e. 1 or 2) Steak Thickness: (i.e. ¾4" − 1.5") □ Ribeye: □ Bone-In OR □ Boneless	to ground beef/stew meat)			
□ Sirloin				
□ NY Strip Steak and Filet Mignon (Tenderloin OR) □ Bacon-wrapped filet?			
☐ T-Bone and Porterhouse				
☐ Flank Steak ☐ Tenderized OR ☐ Ground ☐ Skirt Steak ☐ Tenderized OR ☐ Ground ☐ Gro	Beef/Stew Meat			
☐ Regular Cut: Thickness:				
ROASTS (Check all you want-otherwise it go	oes to ground beef/stew meat)		
Preferred Roast Weight (lbs): (3 lbs is	s common)			
☐ Chuck Roast Only OR ☐ Half Chuck Roast☐ Arm Roast☐ Rump Roast (boneless)☐ Sirloin Tip (Round tip) Roast (boneless)☐ Pikes Peak Roast (boneless)	/Half Chuck Eye Steak (~4)			

Brisket
\square Whole Trimmed OR \square Cut in Half OR \square Other
[$\frac{1}{4}$ beef customers: \square Point (fattier) OR \square Flat (leaner) – to be worked out with other customer]
RIBS
\square Short Ribs OR \square Use for Ground Beef
GROUND MEAT
Ground Beef Package Size (1 lb, 1.5 lb, 2 lb):
Beef Lean/Fat Ratio: □ 80/20 OR □ 90/10
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TRIMMINGS / BONES (Check any that you want to keep in that form)
☐ Stew meat (won't take away from your other cuts)
□ Soup Bones
ORGAN MEATS / BONES (Check if you want them)
□ Liver □ Heart □ Tongue □ Ox Tail
Liver Liteare Litoligue Lox run
FAT & SUET
□ Save usable fat for rendering (suet) □ Chunks □ Ground
OR
□ Discard fat
Special Requests / Notes:

Thank you for your business!