

Homestead Farm and Packing Co. Standard Beef Cut sheet

CUSTOM / USDA

Kill fee: ¢.10 on the hanging weight.

Cut and wrap fee: ¢.74 c on hanging weight. \$1/lbs for USDA inspected
Additional charges may apply



Name: _____ Age ____ Tag# _____ Farm Name: _____

Address: _____

Whole Beef OR Half Beef OR Quarter **Quartering fee: \$5/ quarter**

Burger 1 LB 2LB **\$20 Fee for 1LB Packs**

Phone: _____

Roast 2-3LB 3-4LB

Hang Time: _____

Steaks per Package: 1 2 3 4 5 6 | **Liver, Heart** Other: _____

Hang Weight: _____ Hang Weight: _____ Kill Date: _____

Product will be vacuum sealed and in labeled boxes. Tenderizing is an additional \$10 per carcass. Jerky \$2.99/lbs Beef Sausage is \$1.99/lbs*

Front Shoulder: Bone-in Chuck Roast **OR** Chuck steaks **OR** Burger | Stew Meat: _____
 Shoulder Roast **OR** Burger | bone in Brisket [whole][half]or Burger

Rib: Rib Eye Steak [bone in] or [bone out] _____ " | Specialty Cuts: _____
 Short Ribs or Burger | Beef Sausages _____ lbs

Hind Quarter: Sirloin Tip Roast **OR** Burger
 Top Round Roast **OR** Beef Jerky * **OR** Burger _____ OR [cubed] Round Steaks*
 {RUMP ROASTS} Bottom Round Roast **OR** Burger _____ OR Cube Steaks* [tenderized]
 Eye of Round Roast **OR** eye steaks **OR** Burger _____ Soup Bones/ Marrow bones

Short Loin:
 [Bone in]or [Bone out] Sirloin _____ "
 T-Bone _____ " **OR** Filet Mignon _____ " New York Strip _____