



GRASS-FED BEEF • PASTURED LAMB

CUSTOMER NAME: \_\_\_\_\_

PHONE: \_\_\_\_\_

### GRASS-FED BEEF CUSTOM CUT SHEET (HALF)

- 1. Number of pounds per Roast Package?
  - 1 -2 lb
  - 3 - 4 lb (popular)
  - 5 - 6 lb
- 2. Number of pounds per package of Hamburger?
  - 1 lb
  - 2 lb
 Note for leanness: \_\_\_\_\_
- 3. Thickness of Steaks?
  - 3/4" (popular)
  - 1"
  - 1-1/2"
- 4. Number of Steaks per package? \_\_\_\_\_

*Anything on the list below can be ground into hamburger. If you choose to do so, please select "Grind for Hamburger".*

- 5. Arm Roast or Grind for Hamburger? \_\_\_\_\_ (bone in roast)
- 6. Chuck Roast or Grind for Hamburger? \_\_\_\_\_ (bone in roast)
- 7. Flank Steak or Grind for Hamburger? \_\_\_\_\_ (perfect for fajita meat)
- 8. Rib Steak, Bone Out for Rib Eye Steak, or Grind for Hamburger? \_\_\_\_\_
- 9. Do you want Soup Meat or Bones?  Yes  No
- 10. Porterhouse Steak or Bone Out for New York Strip Steak & Filet Mignon or Grind for Hamburger? \_\_\_\_\_
- 11. T-Bone Steak or Bone Out for New York Strip Steak or Grind for Hamburger? \_\_\_\_\_  
 (Note: if you select Bone Out Steak for #10, you must select Bone Out Steak for #11.)
- 12. Round Steak (tenderized for cube steak or not) or Grind for Hamburger? \_\_\_\_\_
- 13. Rump Roast or Grind for Hamburger? \_\_\_\_\_ (boneless roast)
- 14. Stew Meat or Grind for Hamburger? \_\_\_\_\_
- 15. Short Ribs or Grind for Hamburger? \_\_\_\_\_
- 16. Sirloin Tip Roast or Sirloin Tip Steak or Grind for Hamburger? \_\_\_\_\_  
 (Note: Sirloin Tip Steak is a "patio steak," tougher steak, cut thinner)
- 17. Sirloin Steak or Grind for Hamburger? \_\_\_\_\_
- 18. Brisket or Grind for Hamburger? \_\_\_\_\_
- 19. Heel of Round Roast or Grind for Hamburger? \_\_\_\_\_

*If there is a particular cut of meat or something that you don't see on this sheet, please write a note below, and we'll do our best to accommodate your request.*

As of January 2020, we are reserving sides of beef for \$4.35 per pound of the hanging weight. The 'hanging weight' is the weight of the animal after butcher, but before being dry aged, trimmed, de-boned and cut. The average weight of a grass-fed beef half is 300 pounds and 350 pounds on a pasture-raised beef half. The price per pound includes processing fees.

Complete cut sheet form and email it to: [jay@squareonefarms.com](mailto:jay@squareonefarms.com) at your earliest convenience, along with your \$400 deposit to reserve your side. Do not hesitate to call if you have any questions. Thank you!

Jay McClenning  
SquareOne Farms