

Hillside Farm

Beef

706-483-0331

Cut Sheet

***Standard Cut Sheet for Quarter Orders*

Your Name Here _____

Whole/Half **Quarter** Lot # _____

Your Phone Number Here _____

(Circle one)

Rail Weight x \$0.65/lb. _____

Hang Time 14 Days

Chuck Roast

Sirloin Tip Roast

Over 14 days=\$10/side per week _____

Arm Roast

-Or-
Sirloin Tip Steak _____

Over 30 month = \$10/side _____

Brisket *cut in half*

Rump Roast

Stew Meat _____

Prime Rib Roast _____

Short Ribs

_____ lbs.

Roast Size 3-4lb packages

x \$0.75/lb. _____

T-bone Steak _____

Rib Eye Steak

Ground Beef Patties

Club Steak _____

-Or-
Rib Steak (bone in) _____

_____ lbs.

Porterhouse _____

x \$0.75/lb. _____

Sirloin Steak (Boneless)

Steak Thickness All steaks 1"

NY Strip Steak

Steaks per package (2-4) 2

Filet } Boneless
Steak _____

Seasoned Burger Patties

Steak seasoning
with bacon & cheese

_____ lbs. 20 lb. minimum

Round Roasts _____ Round Steak _____ Cube Steak # of lbs. 10

x \$3.50/lb. _____

Hanger Steak *Cut in half*
Flank Steak Skirt Steak

Bratwurst Links 20 lb. min

Hamburger 1lb packages

Original _____ lbs.

x \$2.25/lb. _____

Save Bones _____ Save Fat _____

Cheddar _____ lbs.

x \$3.25/lb. _____

Tongue _____ Heart _____ Liver _____ Other _____

Jal. & Cheddar _____ lbs.

x \$3.75/lb. _____

Notes: Please cut the brisket and flank steak in half

Total: _____