



# Vermont Livestock Slaughter and Processing Co LLC

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We are pleased to receive your order. To facilitate your cutting process and to assist you in obtaining the cuts you want: we ask that you complete these cutting instructions and return them to us as soon as possible. Please call with any questions. Thank you.

## Beef Cutting Instructions

Name \_\_\_\_\_ Date \_\_\_\_/\_\_\_\_/2017

Farm or Business Name \_\_\_\_\_

Address \_\_\_\_\_ Tele# (\_\_\_\_) \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

<b>General Info.</b>	<b>SELECT ONE:</b> <input type="checkbox"/> <b>USDA LABELED (FOR RESALE)</b> <input type="checkbox"/> <b>CUSTOM (NOT FOR SALE)</b>		
	Number of people in the household? Adults _____ Children _____		
	<b>Ground Beef</b> - How much per Package? 1-1¼ LB   2 LB   5 LB   10 LB   Vacuum Sealed? <input type="checkbox"/> (Additional Cost)		
	<b>Beef Stew Meat</b> - Yes _____ No _____ How much per package? 1 LB.   2 LB.   5 LB.   10 LB.		
<b>Fore ¼</b>	<b>Steaks</b> - How thick? <b>Roasts</b> - How Heavy?   LBS.		
	Rib Roasts _____ or Steak _____ or Both _____ Steaks per package _____		
	Brisket - Yes _____ No _____ If yes whole _____ or cut in ½ _____		
	Chuck Roast _____ or Chuck Steak _____ (Circle #/pkg: 1 or 2 ) or Both _____ or Grind _____		
<b>Other</b>	Shoulder Pot Roast _____ or Grind _____		<b>Beef Short Ribs</b> - Yes _____ No _____
	<b>Beef Soup Bones</b> - Yes _____ No _____		<b>Beef Soup Shank</b> - Yes _____ No _____
	<b>Beef Flank Steak</b> - Yes _____ No _____		<b>Beef Skirt Steak</b> - Yes _____ No _____
<b>Beef Loin</b>	<u>Bone In Cuts (Under 30 mos. Only):</u> T-Bone/Porterhouse/Sirloin How Thick _____ T-Bone/Porterhouse per Package: _____		<u>Boneless Cuts (req'd for animals over 30 mos.)</u> Strip Steaks per package: _____ How Thick? _____ Sirloin Steaks per Package: _____ How Thick? _____
	Sirloin Steaks per Package: _____		<b>OR</b> Tenderloin Steaks <input type="checkbox"/> Or Whole? <input type="checkbox"/> Or Cut In ½? <input type="checkbox"/>
<b>Rounds</b>	<b>Eye of the Round</b> - Roast _____ or Minute Steak _____ or Grind _____ Minute Steaks/Package: _____		
	<b>Bottom Round</b> - Roast _____ or Minute Steak _____ or Grind _____ Minute Steaks/Package: _____		
	<b>Sirloin Tip</b> - Roast _____ or London Broil Steak _____ or Grind _____ Steaks/Package: _____		
	<b>Top Round</b> - Roast _____ or London Broil Steak _____ or Grind _____ Steaks per Package: _____		

Do you want the: **Heart** Yes or No **Liver** Yes or No **Tongue** Yes or No **Ox Tail?** Yes or No

*\* NOTE Sirloin Steak - Porterhouse Steak - T-Bone Steak will be cut and packaged as requested above for thickness and number per package on animals under 30 months of age. Federal Meat Inspection requires the back bone to be removed on all beef over 30 months of age. You will receive the cuts however they will be the boneless cuts (Sirloin, Strip Steak, and Tenderloin Steak). Thank you!*