

# MudPond Meats BEEF Cutting Instructions

830 Amasa Rd, Dalton Pa 18414 (570)-222-MEAT

**Butchering Fee: \$55**

**Cutting and sealing: \$.65/lb**

Drop Off Date: \_\_\_\_\_

**WHOLE OR HALF**

Your Name: \_\_\_\_\_

Phone # ( ) \_\_\_\_\_ — \_\_\_\_\_ Text? Y or N

Farm(er) who supplied animal: \_\_\_\_\_

## INFO NEEDED AT TIME OF DROP OFF

**ANIMAL DESCRIPTION:** Color: \_\_\_\_\_ Breed \_\_\_\_\_ Sex: steer, cow, bull, \_\_\_\_\_

**CATTLE ID#** \_\_\_\_\_ **LIVE Weight** \_\_\_\_\_ **Hanging Weight** \_\_\_\_\_

**MINUTE STEAKS:** Y or N \_\_\_\_\_ lbs 1 2 lbs per pack (\$.50 per/lb)

**GROUND BEEF:** 1 2 lbs. per pkg. \_\_\_\_\_ tube sealed **OR** \_\_\_\_\_ vacuum packed (\$.50 per/lb)

**CHUCK** \_\_\_\_\_ grind whole chuck **OR** \_\_\_\_\_ roasts ( \_\_\_\_\_ bone-in / \_\_\_\_\_ boneless)  
\_\_\_\_\_ lbs./per AND How Many? \_\_\_\_\_

### **RIB**

\_\_\_\_\_ Cut the whole rib into roasts. How many? \_\_\_\_\_ bone-in **OR** \_\_\_\_\_ boneless  
**OR**

\_\_\_\_\_ I want all steaks \_\_\_\_\_ bone-in (Rib-Eye) **OR** \_\_\_\_\_ boneless (Delmonico)  
thickness: 1" 1.5" or \_\_\_\_\_ / # per package 1 or 2 or \_\_\_\_\_

### **SHORT LOIN**

\_\_\_\_\_ Option 1: T-Bones & Porterhouse  
Thickness: \_\_\_\_\_ inch (range is .75 - 1.5 in., standard is 1 in.)

\_\_\_\_\_ Option 2: Filet Mignon (tenderloin) & New York Strip  
NY Strip steak thickness: 1" 1.5" 2" # per pack: 1 or 2

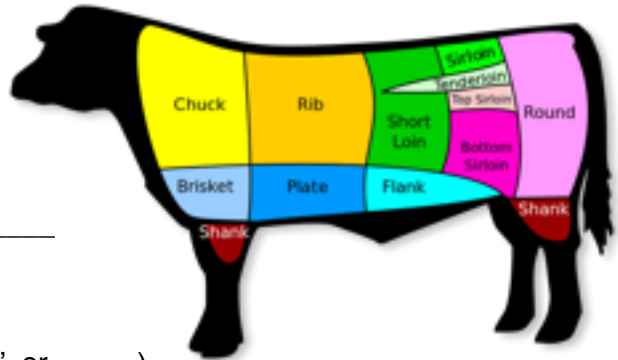
Tenderloin/Filet Mignon (only if you choose option 2):  
\_\_\_\_\_ Whole **OR** \_\_\_\_\_ Cut into steaks thickness # per pack: 1 or 2

**PLATE:** (Short ribs from the CHUCK)  
 \_\_\_ grind into hamburger **OR**  
 \_\_\_ left on bone for slow cooking or braising

**SIRLOIN**

\_\_\_ Grind the whole sirloin  
**OR**  
 \_\_\_ Cut into steaks. Thickness 1" or 1.5" or \_\_\_  
 # per pack? 1 or 2

**SIRLOIN TIP:** \_\_\_ Roasts (\_\_\_lb)  
 \_\_\_ Steaks (thickness 1.5" or 2" or \_\_\_)



**ROUND**

-**Eye of Round** - \_\_\_ roast **OR** \_\_\_ ground  
 -**Top Round**  
 \_\_\_ all ground **AND/OR**  
 \_\_\_ some roasts: How many? \_\_\_\_\_ (up to 4) **OR**  
 \_\_\_ Cut into steaks of this thickness 1" 1.5" 2" **OR**  
 \_\_\_ London Broil (approximately 2" thick and/or 2lbs a piece)

-**Bottom Round**  
 \_\_\_ all ground **AND/OR**  
 \_\_\_ some roasts: How many? \_\_\_\_\_ (up to 4) Approx. size \_\_\_ lbs.

**BRISKET -**

\_\_\_ whole  
 \_\_\_ ground

**FLANK -**

\_\_\_ whole  
 \_\_\_ ground

**STEW MEAT:** \_\_\_\_\_ lbs

1 2 3 lbs. per pkg

**SHANK -**

\_\_\_ left on the bone for stewing as  
 soup bones (cut 1" thick) **OR**  
 \_\_\_ grind for hamburger

**Please indicate if you wish to keep:**

\_\_\_ Oxtail \_\_\_ Tongue \_\_\_ Heart \_\_\_ Liver  
 \_\_\_ Bones, about how many lbs \_\_\_\_\_

*Beef Specialty Items*

___ Cheddar Cheese added to Burger (\$1.00 /lb)	# of lbs _____ (10lb min)
___ Beef Keilbasa (\$3.50 per/lb)	# of lbs: _____ (5lb min)
___ w/ cheese (\$4.25)	# of lbs _____ (5lb min)
___ Beef Snack Sticks (\$3.50 /lb)	# of lbs: _____ (5lb min)
___ w/cheddar cheese (\$4.25 /lb)	# of lbs: _____
___ w/pepperjack cheese (\$4.25/lb)	# of lbs: _____
___ Old Fashioned German Bologna (\$4.00 /lb)	# of lbs: _____ (5lb min)
___ 100% Beef Hotdogs (\$4.25/lb)	# of lbs: _____ (5lb min)
___ Hand Cut Beef Jerky (\$12/lb dried)	# of lbs: _____ (2lb min)
___ original ___ Teriyaki ___ Western	
___ Beef Bacon (\$1 per pound)	# of lbs: _____

