

BOONE'S BUTCHER SHOP
 100 Old Bloomfield Pike
 Bardstown, KY 40004
 (502) 348-3668
processing@boonesbutchershop.com



Name: _____ Beef Slaughter Date: _____

Phone #: _____ Portion size (circle one): Whole Half Quarter

Farmer: _____ Tag # or Live Weight: _____

All cuts and patties will be vacuum packaged. Ground beef will be in rolls. We do not guarantee the vacuum sealing of bone-in steaks.

How to use this form:
 For each cut, please select one option by circling or highlighting your choice. You may pick up to two choices on the round. Please ensure you make a selection for each cut. Any cuts without a selection will be cut at our discretion.

Roasts: Please mark a number of pounds you want each roast to be. 2 1/2 - 3 lbs. is average. Roasts will be 1 per package. Brisket size will vary significantly based on the size of the beef.

Steaks: 3/4" is a standard thickness for steak. Please mark your preferred number of steaks per package. There are 2 flat iron steaks, 1 flank, and 2 skirt steaks per side of beef; those are whole muscles, so you do not choose the steak thickness.

Organs and Offal: Organs and offal are not always able to be saved from the harvest. If you are splitting a beef with others, you may not get organs/and or offal. Liver is sliced and in 1 lb. packages. Marrow bones will be no smaller than 4" long.

Stew/Kabob/Stir-Fry: Indicate the number of pounds desired and 1 lb. or 2 lb. packages. \$.50/lb additional.

Ground: Please make only one package size selection.

Patties: Package sizes must be at least 1 lb. (e.g. 1/4 lb. patty has to be at least 4/pkg.). Express the amount of patties you want made as either pounds (10 lbs. is the least amount you can request) or as a percent of your total ground beef (if you eat patties every 4th time you eat ground beef, choose 25%). \$.60/lb. additional.

Beef Quarters: If you are getting a quarter of a beef, we do a split quarter, meaning each quarter gets every other roast and every other steak. We require that quarters be cut with the same steak thickness, roast size and bone-in vs. boneless cuts. We may have to adjust your cut sheet to match with another quarter.

Please email or drop off this form to processing@boonesbutchershop.com within 7 days of dropping off your beef. Average hang time time is 12-21 days; we do not guarantee a specific hang time. We will call you when your beef is ready for pick up.

Section	Cut	Option #1		Option # 2		Option #3	Rst Size or Stk Thickness	# Per Package	Notes
Chuck	Chuck Roast	All roasts	OR	Best roasts, rest ground beef	OR	All in ground beef		1	
Chuck	Flat Iron Steak	Save steaks	OR	Leave attached to chuck				1	
Chuck	Shoulder Roast	All roasts	OR	Best roasts, rest ground beef	OR	All in ground beef		1	
Chuck	Short Ribs	Save ribs	OR	Trim out for ground beef			n/a	4 pcs.	
Brisket	Brisket	Whole	OR	Cut in 1/2	OR	In ground beef	n/a	1	
Shank	Soup Bones	Shank bone w/ meat	OR	Trim out for ground beef			n/a	2	
Flank	Flank Steak	Save steak	OR	In ground beef			n/a	1	
Skirt	Skirt Steak	Save steak	OR	In ground beef			n/a	1	
Rib	Rib Eye Steaks	Bone-In steaks	OR	Boneless steaks	OR	In ground beef			
Short Loin	Short Loin	T-Bone steaks	OR	New York strips & filets	OR	In ground beef			
Sirloin	Top Sirloin	Top sirloin steaks	OR	Kabob meat	OR	In ground beef			
Sirloin	Sirloin Tip	Sirloin tip steaks	OR	Sirloin tip roast	OR	In ground beef			
Sirloin	Tri-Tip	Tri-tip roast	OR	Leave attached to sirloin				1	
Round	Round	Round steaks	AND/OR	Round steaks tenderized					
		Roasts	AND/OR	In ground beef	AND/OR	Cube Steaks			
Round	Rump Roast	Rump roast	OR	In ground beef					
Other	Stew meat	Stew meat	OR	In ground beef	Amount	<input type="text"/>	n/a		
Other	Kabob meat	Kabob meat	OR	In ground beef	Amount	<input type="text"/>	n/a		
Other	Stir-fry meat	Stir-fry meat	OR	In ground beef	Amount	<input type="text"/>	n/a		
Other	Bones	Dog bones	OR	Marrow bones	OR	None			
Other	Organs	Heart	AND/OR	Liver	AND/OR	None	n/a	n/a	
Other	Offal	Oxtail	AND/OR	Tongue	AND/OR	None	n/a	n/a	
Ground	Ground Beef	1 lb. rolls	OR	1 1/2 lb. rolls	OR	2 lb. rolls	n/a	n/a	
Ground	Patties	1/2 lb. patties	OR	1/3 lb. patties	OR	1/4 lb. patties	n/a		
		1/6 lb. patties	OR	No patties					
Amount of ground beef into patties (either lbs. or %)		<input type="text"/>							