

## Farmersville Community Abattoir - Beef Cutting Instructions

Phone: 613-924-0400

Email: [info@farmersvilleabattoir.com](mailto:info@farmersvilleabattoir.com)

### Producer Information:

Booking Date: \_\_\_\_\_

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

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Beef Ear Tag #: \_\_\_\_\_

Customer Name: \_\_\_\_\_

### Please Select:

☐ Whole ☐ Sides ☐ Split Sides (Must be the same)

### Roast Size:

☐ 2-3 lbs ☐ 3-4 lbs ☐ 4-5+ lbs

Steak Thickness: \_\_\_\_\_ (inches)

# of Steaks per Package: \_\_\_\_\_

Ground Beef: \_\_\_\_\_ lbs/package

Stewing Beef: \_\_\_\_\_ lbs/pkg x \_\_\_\_\_ #pkgs

Loin: ☐ T-Bone (OR) ☐ Strip Loin / Tenderloin ☐ Sirloin (Top)

Rib: ☐ Prime Rib Roasts ☐ Rib Steaks (OR) ☐ Ribeye Steaks (Boneless)

Hind Roasts: ☐ Roasts ☐ + Round Steaks ☐ Ground ☐ Stew (Inside/Outside/Eye/Sirloin Tip)

Front Roasts: ☐ Roasts ☐ + Blade Steak ☐ Ground ☐ Stew (Blade/Cross/Short Rib)

Brisket: ☐ Whole ☐ Cut in 1/2 ☐ Ground ☐ Stew

Ribs: ☐ Yes ☐ Ground

Patties: (+ \$1/lb) ☐ 25 lbs (total) ☐ 50 lbs (total) ☐ 75 lbs (total) ☐ 100 lbs (total) - **100% Ground**

Heart, Tongue, Liver, Soup Bones: (specify) \_\_\_\_\_

Additional Requests: \_\_\_\_\_

☐ Custom labels (\$0.35/lb). ☐ Custom labels for retail (\$0.45/lb).

**\*Include Farm Name/Phone Number and price list, if applicable.**