

BARTLETT FARM GRASS FED BEEF

CUT SHEET - revision a

The purpose of this cut sheet is to ensure perfect communications between the customer and the butcher.

CUSTOMER NAME: _____

ADDRESS: _____

PHONE: _____

EMAIL: _____

BUTCHER SHOP PREFERENCE (circle): YES NO

NAME/TOWN OF PREFERRED BUTCHER SHOP: _____

CHUCK - # OF ROASTS _____

GRIND ALL (circle one): YES NO

GRIND ALL AFTER ROASTS ARE CUT (circle one): YES NO

RIB - # OF ROASTS _____ SIZE(LBS) _____

STEAKS (circle one): YES NO #PER PACKAGE _____

LOIN – (check) _____ FILET MIGNON & NY STRIPS #PER PACKAGE _____

OR

(check) _____ T-BONES & PORTERHOUSE #PER PACKAGE _____

SIRLOIN - TOP SILOIN STEAKS (circle) YES NO #PER PACKAGE _____

OTHER SIRLOIN STEAKS (circle) YES NO #PER PACKAGE _____

GRIND ALL (circle): YES NO

GRIND ALL AFTER STEAKS ARE CUT (circle): YES NO

ROUND - EYE OF THE ROUND ROAST (circle): YES NO

TOP ROUND ROASTS (circle): YES NO APPROX. LBS/ROAST _____

LONDON BROIL (circle): YES NO #PER PACKAGE _____

BOTTOM ROUND ROAST (circle): YES NO APPROX. LBS/ROAST _____

GRIND ALL (circle): YES NO

GRIND ALL AFTER ABOVE CUTS (circle): YES NO

LIVER SLICED AND PACKAGED (circle): YES NO

WHOLE BRISKET PACKAGED (circle): YES NO

STEW MEAT - #OF TOTAL PACKAGES _____ LBS/PACKAGE _____

FLANK STEAKS (circle): YES NO #PER PACKAGE _____

HEART (circle): YES NO

TONGUE (circle): YES NO

DOG BONES (circle): YES NO

VERY IMPORTANT

SPECIFY PREFERRED NUMBER OF POUNDS PERPACKAGE OF HAMBURGER.

1 LBS _____% of total

2 LBS _____%

3LBS _____%

VACUUM PACKAGING (additional charge, circle): YES NO

OTHER NOTES TO THE BUTCHER: _____

I want the above information communicated to the butcher of my beef. I understand that if I purchased a half or split half that the amount received will be proportionally smaller than a whole. I understand that the butcher typically hangs beef for seven days for natural enzymes to tenderize the meat. I understand that the butcher may have certain limitations to be accommodated.

CUSTOMER SIGNATURE: _____ DATE: _____

Please return this completed and signed form to Bartlett Farm (1854 107th St NE, Bottineau, ND 58318) for conveying to the Butcher. If you need help with your sheet or have any questions, please call Bartlett Farm at 701-263-4574 or email the office@bartlettfarm.us. This sheet can be printed from www.bartlettfarm.us.

CUT SHEET DISCRPTION

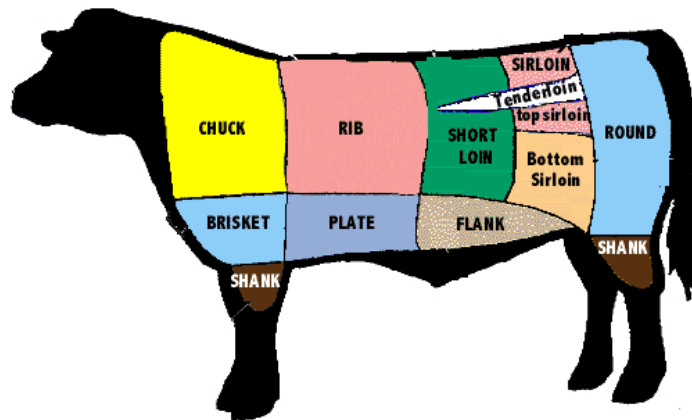
CHUCK – The Chuck or front shoulder is typically ground into hamburger. If you like pot roasts for slow cooking a chuck roast can be very flavorful. You can request a chuck roast or two and have the rest ground into burger. As with all cuts, the roasts will be larger on larger animals but you should always specify the ideal size for your roasts and steaks. On a side of beef the Chuck will account for about 50 pounds.

RIB – The Rib area yields an excellent quality meat with good marbling. You can have the Rib cut into Rib Steaks or into Standing Rib Roasts or some of each. All rib cuts will have the bone in. On a side of beef the Rib will account for about 20 pounds.

LOIN –The loin consists of the Short Loin and Tenderloin. These are generally thought of as the best cuts on the beef. From the Loin you can get T-bone steak, Porterhouse, NY strips and Filet Mignon. If you want the Tenderloin cut into Filet Mignon it will automatically provide you with NY strip steaks. It is not possible to request Filet Mignon along with T-bones and Porterhouse. The T-bone and Porterhouse have a piece of tenderloin on one side of the bone (like a Filet Mignon) and the NY strip on the other. On one side of beef the Loin will account for about 15 pounds.

SIRLOIN – The Sirloin is a very flavorful part of the beef. The Top Sirloin is usually the most tender. Some people like to have some or all of the Sirloin ground into hamburger because it adds great flavor to the hamburger. If you would like it cut into steaks be sure to specify the thickness of steak you prefer. If you forget they will be cut approximately 1 inch thick. Don't forget to let the butcher know how many steaks you would like in one package. Sirloin accounts for about 20 pounds on one side of beef.

ROUND – The Round offers many options. The Eye of the Round roast is typically left as one large, whole roast. It is lean and flavorful. The Top Round can be cut into roasts or London Broil. The Bottom Round can be cut into roast for slow cooking pot roasts or ground into hamburger. Families who use a lot of hamburger will often have all of the round ground saving the Eye of the Round roast for a special occasion. The round will make up 50 or more pounds of one side of beef.



OTHER NOTES:

1. The **Brisket** is typically left whole for marinating, slow cooking or smoking.
2. You can request **Flank** steaks or it will otherwise be ground into hamburger.
3. If you like **Stew** be sure to specify how many pounds of **Stew Meat** in a package and how many total packages. Lean pieces will be used from what would otherwise be ground into hamburger.
4. If you are a fan of organ meat you can have the **Tongue** packaged. The **Liver** can also be sliced and packaged and the **Heart** can be left whole or sliced.
5. If you would like a big bag of **dog bones** we will gladly accommodate.
6. If there are roasts you would like as bone-in or boneless be sure to specify.