



BUTCHER BARN (240) 807-9361 YodersButcherBarn.com
 SLAUGHTERHOUSE & CUSTOM PROCESSING

cut sheets can be called in, or returned via text or email

Beef Owner _____

Phone _____

Over 30 months old? YES NO

Logo needed on Packaging?	YES NO	\$35 one-time set up
Pricing needed on packaging	YES NO	\$25 - charged for initial set up and each time prices change.

Office Use	
Beef ID	Date of kill:

Organs/bones			
Liver	Whole	Sliced	No
Tongue	Whole	Sliced	No
Heart	Whole	Sliced	No
Soup Bones	Yes	No	
# of packs _____			

Initial Cuts			
Brisket	no	whole	cut in half
Short Ribs	Yes	No	
Skirt Steak	Yes	No	
Flank Steak	Yes	No	

Notes:

Steaks	Thickness default 3/4in	Special Instructions / QTY per pack (default is 2)
T-Bone	NO YES	
NY Strip	NO YES	
Filet	NO YES	
Rib Steak	NO YES	
Ribeye/Delmonica	NO YES	
Sirloin	NO YES	
		total lbs lbs /pkg OR Qty/pkg
Cubed Steak (\$1/lb for tenderizing)	NO YES	

Roasts	
Opt 1 - Let Butcher Choose the best roasts	
How many roasts do you want?	QTY _____
How big, in lbs?	LBS _____
Opt 2 - you choose - tell us which roasts you want and how big, in lbs.	
examples	6 @ 3lb ea / All @ 2-3lbs
Notes:	
Chuck	_____
Arm/Pot	_____
Serlion Tip	_____
Eye of Round	_____
Rump	_____
Hamburger package size	Need a mix of sizes? Specify here:
1lb 2lb 5lb	

Extras		total lbs	lbs per pkg	cost
Stew Beef	from top round	NO YES		\$1 /lb
Beef Tips	from nicer cuts like chuck or eye of round	NO YES		\$1 /lb
Shaved	sandwich meat	NO YES		\$1 /lb

Patties	total lbs of patties		OR	# of pkgs	
ea patty is 1/3 lb	patties per package				\$1 /lb