

MOUNTAIN MEADOWS BUTCHERING LLC

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Custom Beef Cut Sheet

For a half beef, complete one copy of this form. For a whole beef, complete two copies (one per side).

CUSTOMER INFORMATION

Name: _____ Phone: _____
Address: _____ Date: _____

ORDER TYPE

☐ Half beef ☐ Front quarter only ☐ Whole beef (fill out 2 forms)
☐ Hind quarter only
Mixed quarters (1/4 of front and 1/4 of hind): add \$15

Weights vary — this is an estimate. A 1,200 lb steer yields roughly a 700 lb hanging weight, or about 350 lbs per side (includes meat, bones, fat, liver, heart, and tongue).

GENERAL PREFERENCES

Roast size	☐ 2-3 lb ☐ 3-4 lb ☐ 4-5 lb
Bone-in roasts?	☐ Some ☐ None
Steak thickness	☐ ¾" ☐ 1" ☐ Other: _____
Dried & chipped beef	Dry beef, 1 lb packs (lbs): _____ Chipped steak, 1 lb packs (lbs): _____
Do you want the tail?	☐ Yes, ¾" pieces ☐ No

HINDQUARTER — CHOICE CUTS (TOP TO BOTTOM)

Cut (approx.)	Circle your preference
Loin — 10 lb	T-bone & porterhouse, or New York strip & filet mignon / Roasts / Burger
Sirloin — 10 lb	Boneless steak / Roast / Chipped steak / Jerky / Dry beef / Ground
Sirloin tip — 10 lb	Boneless steak / Roast / Chipped steak / Jerky / Dry beef / Ground
Top round — 10 lb	Boneless steak / Roast / Chipped steak / Jerky / Dry beef / Ground
Bottom round — 10 lb	Boneless steak / Roast / Chipped steak / Jerky / Dry beef / Ground
Eye of round — 5 lb	Boneless steak / Roast / Chipped steak / Jerky / Dry beef / Ground

FRONT QUARTER — CHOICE CUTS

Cut (approx.)	Circle your preference
Rib eye — 10 lb	Bone-in steak / Boneless steak / Roast / Ground
Chuck — 12 lb	Roasts / Steak / Chipped steak / Ground
Shoulder Blade — 5 lb	Steaks (5 lb) / Chipped steak / Ground
Arm Roasts — 5 lb	Roasts / Chipped Steak / Jerky / Dry Beef / Ground
Brisket — 10 lb	Whole / Roasts / Ground
Ribs — 15 lb	3-4" short ribs / Ground

LIVER, BONES & TRIMMINGS

Liver (approx. 18 lbs whole)

☐ Whole ☐ Sliced – thickness: _____ ☐ Packed & frozen ☐ Ground ☐ Add to Ground Beef

Heart

☐ Packed & frozen ☐ Add to Ground Beef

Tongue

☐ Packed & Frozen

Beef bones

(lbs or boxes): _____

Marrow bones

(pieces or lbs): _____

Bones

☐ Cut 3" and bulk packed (\$0.50/lb)
☐ Cut 3" and vacuum packed (\$1.00/lb)
☐ Whole bone bulk packed (FREE)

Trimming run about 130–160 lbs (260–320 lbs for a whole beef), plus any burger from the selections above. Use this toward the products below.

GROUND & PROCESSED PRODUCTS

Product	Pounds	Balance (Remaining Meat)
Plain hamburger patties (5 oz, 4 per pack)	_____ lbs	☐
Seasoned hamburger patties (5 oz)	_____ lbs	☐
Bacon burgers (5 oz)	_____ lbs	☐
Ground beef – fresh	_____ lbs	☐
Ground beef – 1 lb, 2 lb, 3 lb, 4 lb, or 5 lb pack (Circle all that apply)	_____ lbs	☐
Grinder cubes (1 lb packs, great for stew)	_____ lbs	☐
Griller sausage (cheese included)	_____ lbs	☐
Beef sticks – Sweet (10 lb min. per flavor); add cheese?	_____ lbs	☐
Beef sticks – BBQ (10 lb min. per flavor); add cheese?	_____ lbs	☐
Beef sticks – Hot (10 lb min. per flavor); add cheese?	_____ lbs	☐
Jerky (7 lb meat minimum; loses -75% of weight when dried)	_____ lbs	☐

Bologna & Ring Bologna

Flavor (25 lb minimum): ☐ Sweet ☐ Sweet onion garlic ☐ Natural #240 + vegacure Bologna (lbs, 8 lb rolls): _____

Ring bologna (lbs): _____

☐ Bologna: whole ☐ Bologna: sliced & packed (1 lb packs, 25 lb min.) ☐ Ring bologna: 8" pieces, vacuum packed

PACKAGING

☐ Pack and freeze everything

If not, please specify: _____

NOTES, REQUESTS, OR COMMENTS

PRICING REFERENCE

Item	Price
Slaughter fee (whole beef)	\$95 (\$25 per quarter)
Cutting & grinding	\$0.50/lb of hanging weight

Vacuum pack / cut & bulk pack bones	\$0.50/lb
Slicing	\$0.50/lb
Package Freezing	\$0.30/lb
Chip steak	\$0.80/lb
Patties	\$0.30/lb
Cured bologna or dry beef	\$1.75/lb

Griller sausage	\$1.50/lb
Bacon burgers	\$1.50/lb
Ring bologna	\$2.00/lb
Beef jerky	\$5.00/lb raw weight
Beef sticks	\$3.00/lb (\$4.00/lb with cheese)
Live weight	\$2.50–\$3.10/lb; grass-fed & grain-fed available — call for pricing and supply

Prices subject to change.