

Phone: 715-532-5063		Email: farmcountrybutchery@gmail.com		Website: farmcountrybutchery.com		Hours: Tues-Fri 7 A.M. - 4 P.M.	
Weight:	Custom CIS Inspected Beef Cutting Instructions					Owner Name:	
Name:			CQM Info	Farm Info	Farm Label		
Phone:	Email:						
**Fill out form below. Options are BOLD . Circle Y or N on whether you'd like that product made from that cut							
Animal ID:			Whole	1/2	Split 1/2		
Trim	Ground	Y or N 1 lb 10 lb Bulk Bags					
	**Patties (50# Min)	Y or N 1/4 lb 1/3 lb 1/2 lb Amount:					
Roast	Arm	Y or N 2-3 lb 3-4 lb					
	Chuck	Y or N 2-3 lb 3-4 lb					
	Sirloin Tip	Y or N 2-3 lb 3-4 lb					
	Round Roast	Y or N 2-3 lb 3-4 lb					
Steaks	**Cube (10# Min)	Y or N 1/Pack 2/Pack 3/Pack 4/Pack Weight:					
	Chuck	Y or N 3/4" 1" 1 1/4" 1 1/2" 2" 1/Pack 2/Pack					
	Flank	Y or N Whole Fajita 1 lb 1/Pack					
	Skirt	Y or N Whole Fajita 1 lb 1/Pack					
	Ribeye	Y or N 3/4" 1" 1 1/4" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack					
	Round	Y or N 3/4" 1" 1 1/4" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack					
	Sirloin	Y or N 3/4" 1" 1 1/4" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack					
	New York Strip	Y or N 3/4" 1" 1 1/4" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack					
	Tenderloin	Y or N 3/4" 1" 1 1/4" 1 1/2" 2" Whole 1/Pack 2/Pack 3/Pack 4/Pack					
T-Bone	Y or N 3/4" 1" 1 1/4" 1 1/2" 2" 1/Pack 2/Pack 3/Pack 4/Pack						
Brisket	Y or N Whole Halved						
Prime Rib	Y or N Bone-in Boneless Whole 3-4 lb 4-5 lb						
**Stew Meat (10# Min)	Y or N 1 Lb 2 Lb Stew Weight:						
**Kabob Meat (10# Min)	Y or N 1 Lb 2 Lb Kabob Weight:						
**Fajita Meat (10# Min)	Y or N 1 Lb 2 Lb Fajita Weight:						
Back Ribs	Y or N Whole Half						
Short Ribs	Y or N 1/Pack 2/Pack 3/Pack						
Soup Bones	Y or N 1/Pack 2/Pack 3/Pack						
Knuckle Bones	Y or N *2" Whole * Extra Processing Fee Vacuum Seal Loose Pack Bulk Box						
Marrow Bones	Y or N *1" 4" Whole * Extra Processing Fee Vacuum Seal Loose Pack Bulk Box						
Heart	Y or N Sliced 1 lb Whole Halved						
Kidney	Y or N Whole						
Liver	Y or N Sliced 1 lb Whole Halved						
Fat	Y or N Suet Back 3-4 lb 4-5 lb Vacuum Pack Loose Pack Bulk Box						
Tongue	Y or N Sliced 1 lb Whole Halved						
Sausage Requests:							
Special Notes:							

****Whole Ribeye = Prime Rib Roast**
***Minimum Batch Sizes for Processed products= 25 lbs**
***T-bone = New York and Tenderloin**
Back Ribs = Boneless Ribeye & Boneless Prime Rib Roast** *Extra Charge**
***Round = Round Roast, Round Steak, Stew Meat, Kabob Meat, Fajita Meat, Cube Steak**