

Phone: 715-532-5063 Email: farmcountrybutchery@gmail.com Website: farmcountrybutchery.com Hours: Tues-Fri 7 A.M. - 4 P.M.

Weight:	Custom CIS Inspected Bison 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