Phone: 715-532	2-5063 Email: farmcoun	Phone: 715-532-5063 Email: farmcountrybutchery@gmail.com Website: farmcountrybutchery.com Hours: Tues-Fri 7 A.M 4 P.M.			
Weight:	Custom St	ate Inspected Elk Cutting Instructions	Owner Name:		
Name:		CQM Info Farm Info Fa	arm 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" 11/4" 11/2" 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" 11/4" 11/2" 2" 1/Pack 2/Pack :	3/Pack 4/Pack		
	Round	Y or N 3/4" 1" 11/4" 11/2" 2" 1/Pack 2/Pack 2	3/Pack 4/Pack		
	Sirloin	Y or N 3/4" 1" 11/4" 11/2" 2" 1/Pack 2/Pack :	J/Pack 4/Pack		
	New York Strip	Y or N 3/4" 1" 11/4" 11/2" 2" 1/Pack 2/Pack :	Pack 4/Pack		
	Tenderloin	Y or N 3/4" 1" 11/4" 11/2" 2" Whole 1/Pack 2	/Pack 3/Pack 4/Pack		
	T-Bone	Y or N 3/4" 1" 11/4" 11/2" 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 1Lb 2Lb Stew Weight:			
**Kabob Meat (10# Min)		Y or N 1Lb 2Lb Kabob Weight:			
**Fajita Meat (10# Min)		Y or N 1Lb 2Lb 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	oose Pack Bulk Box		
Marrow Bones		Y or N *1" 4" Whole * Extra Processing Fee Vacuum Sea	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 Loos	e Pack Bulk Box		
Tongue		Y or N Sliced 1 lb Whole Halved			
Sausage Requests: Special Notes:					
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^{**}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

^{*}Round = Round Roast, Round Steak, Stew Meat, Kabob Meat, Fajita Meat, Cube Steak