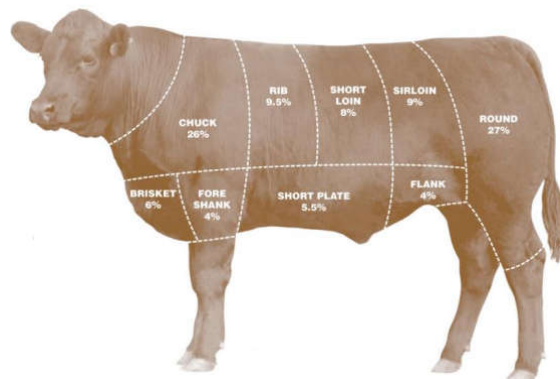


1/4 Beef Cutting Instructions

Please complete and email to farm@brookfrontfarms.com

Name: _____
 Phone: _____
 Email: _____



Steaks & Roasts

Please indicate how you would like the following cuts:

Note: You will be getting all the following cuts in your 1/4.

A 1/4 is actually better called a split-half so you get equal portions of front quarter and hind quarter meat.

Hind Quarter:

- Round: Steak Roast Ground
- Sirloin: Steak Roast
- Sirloin Tip: Steak Roast
- Rump: This will be **ROAST**
- T-Bone: This is normally **STEAK**
- Steak Thickness will be 3/4"
- Steaks per package: 1 2 3

Front Quarter:

- Prime Rib: Steak Roast
- Short Rib: Roast Ground
- Cross Rib: Roast Ground
- Blade: Steak Roast Ground
- Braising Ribs: Yes No
- Roast Size: (normally 3-4 lbs) _____

Ground Beef

Size per Package (normally 1 lb): _____
 (Note: With a 1/4 cow, generally you will receive 30-50lbs of ground beef.)

Stewing Beef

Would you like stewing beef? Yes No
 Size per package (normally 1 lb): _____
 Number of packages _____
 (Note: With a 1/4 cow, generally you will receive 3-5 lbs of stewing beef.)

Meaty Soup Bones

Would you like meaty soup bones?
 Yes No
 Number of packages _____
 (Note: With a 1/4 cow, generally you will receive 3-6 packages of soup bones.)

 Would you like marrow bones?
 Yes No
 (Note: you will receive less meaty soup bones if you want marrow bones.)

Odds and Ends

Would you like any of the following? (as available)
 Liver Heart Tongue Oxtail Large Breed Dog Bones Small Breed Dog Bones

Other Requests

Please note that not all requests can be accommodated but we will do the best we can.
