

# Farmersville Community Abattoir - Beef Cutting Instructions

Phone: 613-924-0400

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**Customer Information:**

**Booking Date:** \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

**Beef Ear Tag #:** \_\_\_\_\_

**Customer Name:** \_\_\_\_\_

**Please Select:**

Whole

Sides

Split Sides

**Roast Size:**

2-3 lbs

3-4 lbs

5+ lbs

**Steak Thickness:** \_\_\_\_\_ (inches)

**# of Steaks per Package:** \_\_\_\_\_

**Ground Beef:** \_\_\_\_\_ lbs/package

**Stewing Beef:** \_\_\_\_\_ lbs/pkg x \_\_\_\_\_ #pkgs

**Loin:**  T-Bone (OR)  Strip Loin / Tenderloin  Sirloin

**Rib:**  Prime Rib Roasts  Rib Steaks  Ribeye Steaks (Boneless)

**Round:**  All Roasts  All Steaks  ½ and ½  Ground  Stew

**Sirloin Tip:**  All Roasts  All Steaks  Ground  Stew

**Front Roasts:**  All Roasts  Blade Steaks  Ground  Stew (Blade/Cross/Short Rib)

**Brisket:**  Whole  Cut in 1/2  Ground  Stew

**Ribs:**  Yes  Ground

**Patties: (+ \$1/lb)**  25 lbs  50 lbs  75 lbs  100 lbs (100%Ground Beef)

**Heart, Tongue, Liver, Soup Bones:** (specify) \_\_\_\_\_

**Additional Requests:** \_\_\_\_\_

Custom labels (\$0.35/lb).

Custom labels for retail (\$0.45/lb).