



GRASS-FED BEEF ORDER FORM

Name _____
 Address _____
 Phone Number _____
 E-mail address _____

SIZE OF ORDER

Please circle one 1/8 1/4 1/2 3/4 Whole

Below is an example of cuts, pieces and pounds that would come from a quarter of a live steer of 1,068lb (live weight) netting 534lbs of total carcass weight. The 1/4 (137.75lbs carcass weight) netted the following cuts:

1/4 CUT SAMPLE BREAKDOWN

CUTS	PIECES	POUNDS	%	CUTS	PIECES	POUNDS	%
Chuck Roast	4	12.9	14.3%	Flank Steak	1	0.52	0.6%
Arm Roast	2	6.08	6.8%	London Broil	2	2.45	2.7%
Brisket	1	1.5	1.7%	Top Round	1	1.91	2.1%
Stew Beef		1.45	1.6%	Bottom Round	10	3.06	3.4%
Shank Cuts	6	6.16	6.8%	Eye of Round	1	1.5	1.7%
Skirt Steak	1	0.5	0.6%	Sirloin Tip	1	2.63	2.9%
Ribeye	4	3.38	3.8%	Ground Beef		31	34.4%
Short Ribs	6	5.48	6.1%	Organs	8	7	
Spare Ribs	1	0.92	1.0%				
Filet	5	1.46	1.6%				
NY Strip	5	3.51	3.9%				
Top Sirloin	2	3.66	4.1%				

**Please note, this example is for illustrative purposes only and each animal is different.*

PLEASE CIRCLE YOUR CHOICES

Steak thickness 1" 2"
 Roast Y or N (if you choose no then it will be made into ground beef)
 Organ meat Y or N (Not included as part of hanging carcass weight)

PACKAGING

All ground beef will be packaged in 1lb packages unless otherwise specified.

PRICING

All meat is vacuum sealed and FDA inspected and is \$4.50 per hanging carcass weight pound for orders of 1/2 a steer or more and \$4.75 for orders under 1/2 a steer. (finished product normally yields approximately 70-80% of hanging carcass weight depending on cuts selected).

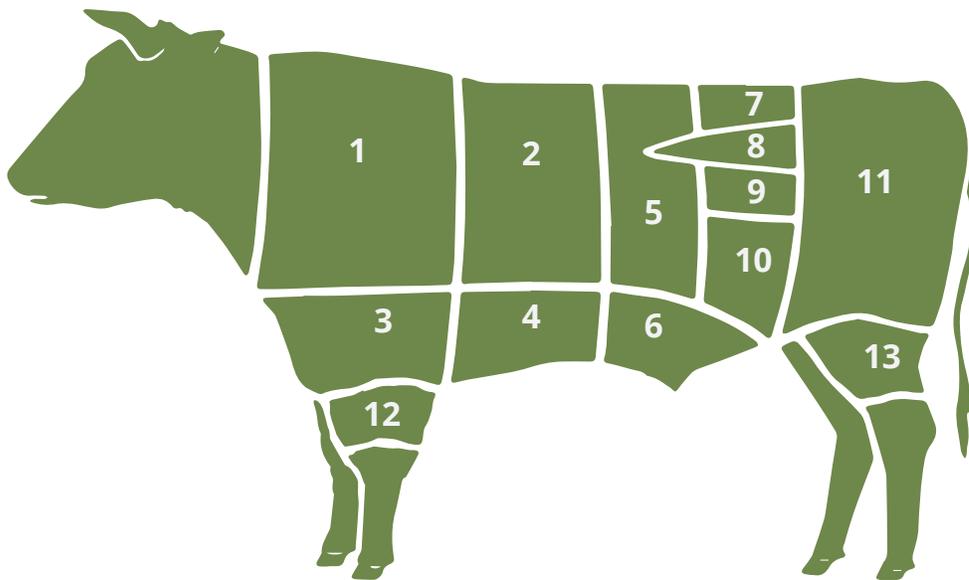
EXTRAS

If you desire 1/8 then there is a \$30 surcharge for separation.
 Burger patties are available for \$1.75 per patty pound produced for burgers.

I am in agreement with my order and agree to pay & pick up my beef at Rocky Hill Farm on day of delivery.

Signature _____ Date _____

[A GUIDE TO BEEF CUTS]



1. Chuck
2. Rib
3. Brisket
4. Plate
5. Short Loin

6. Flank
7. Sirloin
8. Tenderloin
9. Top Sirloin

10. Bottom Sirloin
11. Round
12. Fore Shank
13. Hind Shank

CUTTING AND PACKING OPTIONS

One of the many advantages of purchasing locker beef is that the customer can make decisions about how to have the meat cut and packed. This is an excellent opportunity to get a package tailored to your family's needs, but there are a few things to keep in mind about your choices as you are filling out a cut form or talking to Rocky Hill Farm Beef about processing your meat:

CARCASS WEIGHT IS NOT TAKE-HOME WEIGHT

When an animal is cut, there is some loss you have to accept. Rocky Hill Farm Beef will cut your carcass into table-ready cuts and discard any inedible gristle, fat, and bones. Yield weight will be impacted based on your decisions regarding cuts. Bone-in choices will result in a higher yield weight, while boneless choices will result in fewer pounds taken home. Choosing to take your organ meats and bones can increase your take-home pounds.

SOME CUTS AFFECT OTHERS

Several cuts are mutually exclusive. One of the most common questions our T&E customers ask is this: "Why can't I get both T-bone and Porterhouse steaks, as well as filet and NY Strip steaks?" As this picture illustrates, all of these cuts come from the same muscles; it's just a different way to cut them. When you submit your cutting instructions, make sure to ask Rocky Hill Farm Beef to explain how one cutting decision can affect another, so you'll be sure to get the cuts you want.

SIZE OF CUTS EFFECTS NUMBER OF CUTS

Requesting heavier roasts or thicker steaks will reduce the number of pieces you get back and vice-versa.