

HIGLEY HILL

NAME: _____

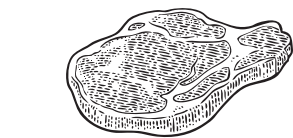
DATE: _____ TEL: _____

EMAIL: _____

ANIMAL ID #: _____

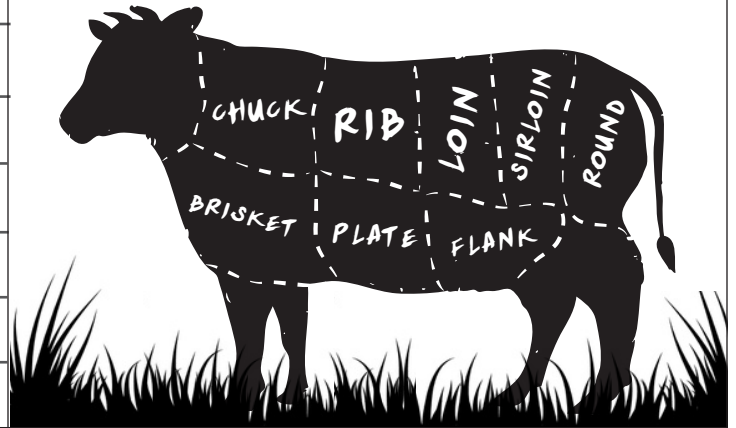
WHOLE or HALF? **HALF** requires a second cut sheet

NOTES: _____



**ALL STEAKS
ARE CUT TO A
STANDARD 1"**

-BEEF CUT SHEET-



**PRICES ARE BASED ON
HANGING WEIGHT**

- See our website for current pricing -

FORE QUARTER

Circle one cut for each section

CHUCK

Steaks - Grounds - Roast

BRISKET

Whole - Half - Ground

SHORT RIBS

Yes - Grind

PRIME RIB

Steaks - Roast

STEW MEAT

Ground - Stew Meat

SHOULDER ROASTS

Yes - No

HIND QUARTER

Circle one cut for each section

LOIN

Porterhouse - T-Bone

EYE ROAST

Ground - Roast

TOP ROUND

Steaks - Ground - Roast

SIRLOIN TIP

Roast - Steaks

BOTTOM ROUND

Ground - Roast

FLANK

Steak - Ground

ORGANS & FAT

Kidney- Oxtail - Tongue - Heart - Liver - Fat

ROAST SIZE

Size: _____lbs

STEAKS & RIBS

PACKAGING

2 per package

OR

4 per package

GROUND MEAT

1 lb. package OR 2 lb. package

STEW MEAT

1 lb. package OR 2 lb. package

HIGLEY HILL PROCESSING LLC

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