

# HIGLEY HILL

## -BEEF CUT SHEET-

NAME: \_\_\_\_\_

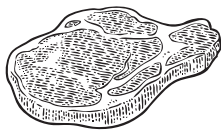
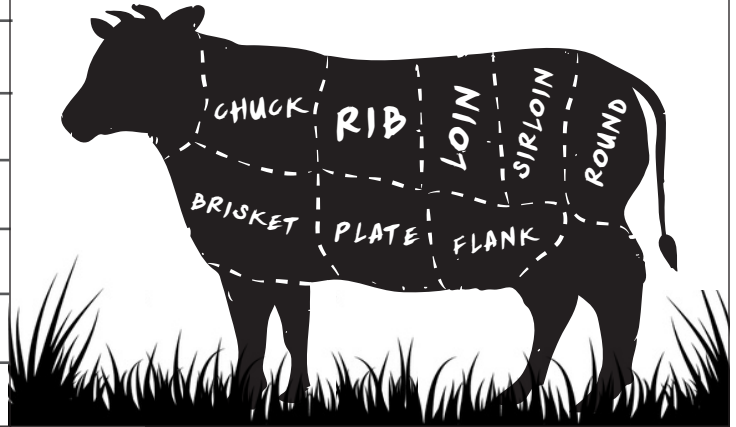
DATE: \_\_\_\_\_ TEL: \_\_\_\_\_

EMAIL: \_\_\_\_\_

ANIMAL ID #: \_\_\_\_\_

WHOLE or HALF?  HALF requires a second cut sheet

NOTES: \_\_\_\_\_



ALL STEAKS ARE CUT TO A STANDARD 1"

PRICES ARE BASED ON HANGING WEIGHT

- See our website for current pricing -

### FORE QUARTER Circle one cut for each section

#### CHUCK

Steak - Roast - Grounds

#### BRISKET

Whole - Half - Ground

#### SHORT RIBS

Yes - Grind

#### SHOULDER

Steak - Roast - Grind

#### MOCK TENDER

Roast - Stew - Grind

#### STEW MEAT

Yes - No

#### FLAT IRONS

Steak - Grind

### HIND QUARTER Circle one cut for each section

#### TRI TIP

Steak - Roast - Ground

#### TOP SIRLOIN

Steak - Roast

#### EYE ROUND

Steak - Ground - Roast

#### TOP ROUND

Steak - Ground - Roast

#### BOTTOM ROUND

Roast - Ground

#### SHANK

Ground - Osso Buco

### LOIN SECTION Circle one cut for each section

#### FLANK STEAK

Steak - Ground

#### PRIME RIB

Roast - Steak ----->

Bone-in

Boneless

#### TENDERLOIN

Steak - Roast

#### SIRLOIN TIPS

Steak - Ground

#### LOIN

Porterhouse - T-Bone Steak

#### SKIRT STEAK

Steak - Ground

### PACKAGE DETAILS

#### GROUND MEAT

1 lb. package OR 5 lb. package

#### STEW MEAT

1 lb. package OR 5 lb. package

#### MARROW BONES ?

Yes - No

#### ROAST SIZE

Size: \_\_\_\_\_lbs

#### STEAKS & RIBS PACKAGING

2/package OR 4/package

#### ORGANS & FAT

Kidney- Oxtail - Tongue  
Heart - Liver - Fat

## HIGLEY HILL PROCESSING LLC

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