

HIGLEY HILL

-BEEF CUT SHEET-

NAME: _____

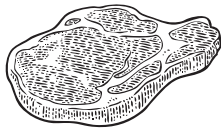
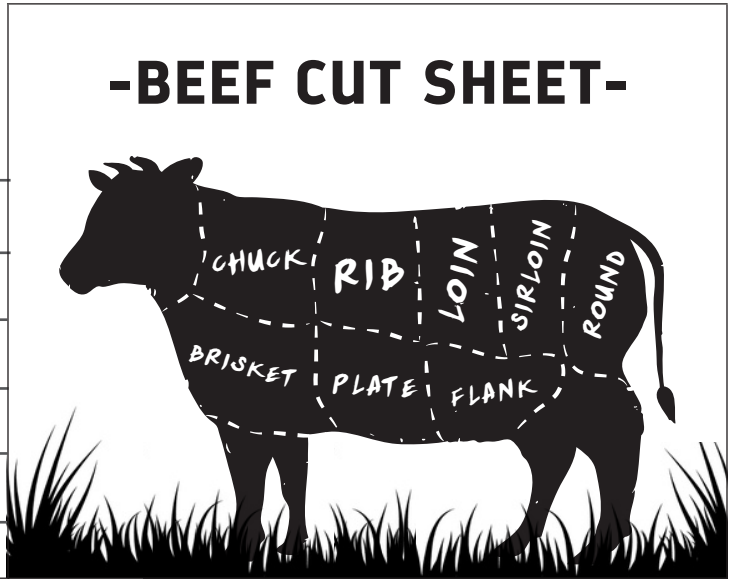
DATE: _____ TEL: _____

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

LOIN SECTION Circle one cut for each section

FLANK STEAK Steak - Ground	PRIME RIB Roast - Steak ----->	<input type="checkbox"/> Bone-in <input type="checkbox"/> Boneless	TENDERLOIN Steak - Roast
SIRLOIN TIPS Steak - Ground	LOIN Porterhouse - T-Bone Steak		SKIRT STEAK Steak - Ground

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

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

15 HIGLEY HILL RD, WILMINGTON, VT 05363 · (802) 780-0017