

Homestead Natural Meats
741 West 5th Street
Delta, CO.81416
Ph: (970)874-1145
Fax: (970)874-1147
dhall@homesteadmeats.com

Name: _____
Address _____
City & State _____
Phone _____
E-Mail _____

BEEF CUTTING INSTRUCTIONS

WHOLE **HALF** **QUARTER** (Please circle one)
($\frac{1}{2}$ of a $\frac{1}{2}$)

Please circle your choices below:

Steak Thickness $\frac{3}{4}$ " 1" 1 $\frac{1}{4}$ " 1 $\frac{1}{2}$ " Steaks per Package? _____

T-Bones (bone-in) or **New York & Tenderloins (boneless)**
(If New York and Tenderloins, Sirloins will be boneless)

Rib Steak (bone-in) or **Rib Eyes (boneless)** or **Prime Rib Roast (decreases amount of ribeye)**

Sirloin Steak; **bone in or boneless** Steaks per Package? _____

Sirloin Tip; **Steak or Roast** Tip Steaks Tenderized? **Yes or No**

Round Steak **Yes or No** Tenderized **Yes or No**
One half in a package or 2 halves in a package

Roast Size: **2-3 lbs** **3-4lbs** **4-5lbs** **Bone-In or Boneless**

Chuck **Arm** **Rump** **Pike's Peak** **Tri-Tip**
(Circle roasts you would like. Any you don't want will be put into ground beef)

Ground Beef **1LB** **1.5 LB** **2LB** **5LB** (packaged in plastic chubs)

Patties **Yes or No** Size **1/4 lb** **1/3lb** **1/2lb**
Pounds of Patties _____ (minimum of 30 LBS @ \$0.62 per lb)

Please circle yes or no on the following: (Flank, Skirt and Oxtail not available on $\frac{1}{4}$)

Flank **Yes or No** Brisket **Yes or No** Liver **Yes or No** Stew Meat **Yes or No**
Skirt **Yes or No** Short Ribs **Yes or No** Soup Bones **Yes or No** Dog Bones **Yes or No**
Liver **Yes or No** Heart **Yes or No** Tongue **Yes or No** Oxtail **Yes or No**

Please call with any questions, we will be happy to help!

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LAMB CUTTING INSTRUCTIONS

Whole or Half Lamb (please circle one)

Shoulders: *Roasts or Shoulder steaks* (please circle one)

Roast size: *2-3 lbs 3-4 lbs 4-5 lbs* (please circle one)

Roast: *Bone In or Boneless* (please circle one)

Steak Thickness *¾" 1" 1 ¼"* (please circle one)

Steaks per package _____

Shanks: *Whole or Stew Meat* (please circle one)

Rack: *Chops or 8-Rib French Rack* (please circle one)

Chop Thickness: *¾" 1" 1 ¼"* (please circle one)

Chops per package _____

Loin: *Whole Loin or Chops* (please circle one)

Leg: *Whole, Half or Steaks* (please circle one)

Bone In or Boneless (please circle one)

Leg Steak Thickness: *¾" 1" 1 ¼"* (please circle one)

Steaks per package _____

Stew Meat : *1 lb or 2 lb* Packages (please circle one)

Neck: *Slices or Stew Meat* (please circle one)

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Pork Cutting Instructions

Whole or Half Pork (please circle one)

For a whole pork you may choose one, two or all three of the following cuts from the pork shoulder. For half a pork you may choose two different cuts.

Country Style Ribs -- Shoulder Steaks -- Shoulder Roasts

Size of roasts *2-3 lbs* or *3-4 lbs* or *4-5 lbs*. (please circle one)

How many steaks in a package? _____

Save Pork Fat? *yes or no*

Fresh sausage packed in 1 lb plastic chubs, choose from the following;
Ground Pork, Breakfast Sausage, Chorizo, Sweet Italian, Hot Italian, Cajun,
or German Sausages (two flavors on whole pork one flavor on half pork).
Breakfast links (1 oz) are available for \$2.50/lb of sausage.

How many pork chops (*bone-in or boneless*) in a package? _____

How thick? *3/4"*, *1"*, or *1 1/4"* thick (please circle one)

Fresh side or Bacon (circle one)

Slice Thickness; *thin (1/8")*, *regular (3/16")* or *thick (1/4")* (circle one)

Hams cured and smoked or ***fresh (un-cured) Hams*** (circle one)

Ham Packaging (circle one): *whole ham, half hams, or ham steaks and roasts*

Feel free to call us with any questions at (970) 874-1145 Thank You!