

BEEF CUT SHEET

1472 Heritage Line, Keene, Ontario, Canada, K0L 2G0

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To help us better customize your order please arrange in order of importance (start at 1, 2, the

Steaks: **Roast:** **Ground:**

Your Name: _____ **Date:** _____

Phone: _____ **Email:** _____

Please Select: Side (1/2) - roughly 300lbs Quarter (1/4) - roughly 150lbs

Size of roasts desired: _____ lbs each (3lbs is avg.)

Top Sirloin steak: # _____ per package **Thickness of steaks:** _____ (inches)
(avg. BBQ thickness is 3/4")

Loin: # _____ per package **Choose:** striploin/tenderloin Tbone/Porterhouse

Rib: Prime rib roast Rib steaks Rib eye steaks

Round: All roast All steaks 1/2 and 1/2 Ground beef

Front Roast: All roast (Blade/Cross and short rib) Ground beef

Ground Beef: _____ lb(s)/package

Stewing Beef: _____ lb(s)/package **How many packages:** _____ (15lbs max from 1/4 beef)

Brisket: Whole Cut in Half Ground Beef

Braising Ribs: Yes Ground beef

Burgers: 10lb box of 4oz burger (100% ground beef, nothing added) YES NO

Heart, tongue, liver, soup bones: (specify) _____

Delivery Option: YES NO (\$75-\$150 depending on order and location)
We will contact you with details if YES

Additional Requests: _____

Please note there is a reduction in weight from what you pay to what you take home (see below). This is because there are parts the butcher trims and discards as waste (skin, bones, fat, etc.). The take home weight is also affected by your selection of cuts (boneless or not) and if you wish to take organ meat and soup bones. \$5.85 rail price works out roughly to \$7.50-\$8.50 being your take home price. Although we aim to keep our 1/4 's consistent in size (150lbs) they can fluctuate between 120lb-190lb.