

## **BEEF CUTS ORDER FORM**

(Landis Butcher Shop)

Name: Phone Number:
Date: Delivery Address:
Amount of Beef* (circle): Quarter Half Whole *Beef will come frozen, vacuum sealed and labeled
Steaks:/package (2 per pack is standard) Steak thickness (circle): .75 inches 1 in 1.25 in 1.5 in
Circle your preference: Delmonico Steaks OR Ribeyes
Circle your preference: T-Bone Steak OR N.Y. Strip
Circle your preference: Porterhouse Steak OR N.Y. Strip
Sirloin Steak: Yes or No Other:
If you choose more of the below steak section, you'll get less roasts because it comes from the same part of the animal.
Round Steak: Yes or No
Cube Steak: Yes or No If YES, how many pounds of Cube Steak (3lbs is standard) lbs.
Chipped Steak (used to make cheese steaks): Yes or No If YES, how much (5 lbs. standard): lbs.
Flank Steak: Yes or No Skirt Steak: Yes or No
Roast Size (2-3 lbs. is standard): lbs.
Chuck Roast: Yes or No
Shoulder Roast: Yes or No
Rump Roast: Yes or No
All Round Roasts (includes Eye of Round, Bottom, Top and Sirloin Tip: Yes or No
OR circle your preferences: Eye of Round Roast Bottom Roast Top Roast Sirloin Tip
Brisket: Yes or No If yes for brisket, all one piece or divided into two?
Short Ribs: Yes or No If yes for short ribs, circle your preference: Regular or Korean Style
Stew Cubes (used for kababs or soup): Yes or No If YES for stew cubes, how much (5 lbs is standard): lbs

Hamburger Lean Percentage (circle): 80/20 or 90/10

Hamburger Package Size (circle): 1lb. 1.5lbs. 2lbs.

Hamburger Patties: Yes or No - Standard patties are ¼ pounders square and packaged with 4 per pack

If YES, how many pounds of patties (10 pound minimum): \_\_\_\_\_ lbs.

Hamburger is packaged in "tube sleeve packaging". If you prefer vacuum sealed in "vac packs", it's approx. \$1.15/lb extra. Tube Sleeve or Vac Packs

Soup Bones: Yes or No

If YES, how many pounds of soup bones (circle): 2 lbs. 5 lbs. 10 lbs. 15 lbs.

Additional Fat: Yes or No

If YES, how many pounds of fat (circle): 2 lbs. 5 lbs. 10 lbs.

Heart\*: Yes or No Liver\*: Yes or No Tongue\*: Yes or No Tail\*: Yes or No

## Timeline:

- Return this processor order form to Lark Kennedy within 5 days of the process date, or sooner.
  - Email it to lark@sunsetspringfarm.com, Text a photo of it to 717-404-6736 or snail mail at the address below.
- You are welcome to call Lark or the butcher for clarification on different cuts.
- Your beef will be ready in approx. 3-4 weeks of the process date. We will send you your final invoice and arrange delivery as soon as it's ready.
- Final payment is due upon delivery. Cash or check accepted. Checks should be made out to Philip and Lark Kennedy.
- \*\*\*Note there is an extra fee of \$1.15/lb for your ground beef to be vacuum sealed in vac packs versus tube sleeves. Other specialty items requested that are not listed on the form may incur an extra cost (we will let you know prior to placing the order with the butcher).

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<sup>\*</sup>Please note the heart, liver, tongue and tail are limited. Those ordering a half receive priority.