

# ADAMS CUSTOM SLAUGHTER

540-937-7497

27 SHURGEN LANE AMISSVILLE VA 20106

STATE INSPECTED AND CUSTOM

Return cut sheets to info@whitehallfarm.com

# BEEF CUT SHEET

*\*All unchecked boxes will be put into ground beef*

Weight:       ½ Beef       Whole Beef

Cut sheets need to be back 7 days after slaughter.  
Not received sheets will be cut standard.

## Steaks

Thickness: \_\_\_\_\_ " Number per pack \_\_\_\_\_

## Roasts

Size of roasts: \_\_\_\_\_ LB (crockpot roasts average 3-4 lb)

### Roast:

#### FRONT QUARTER

#### Other Front Quarter Cuts:

- Chuck Roast
- Chuck Steak
- Arm Roast

- Skirt Steak
- Flank Steak

- Short Ribs
- Korean Style Ribs
- Whole Plate

#### Bone -In

OR

#### Boneless

### Rib:

- Rib Steak (Bone-In Ribeye)
- Rib Roast
- Both Steaks and Roast

- Delmonico (Boneless Ribeye)
- Boneless Roast
- Both Seaks and Roast

- Brisket
- Keep Whole
- Cut in Half

### Loin:

#### HIND QUARTER

- Over 30 Months

\* Extra \$12 Fee for Boneless Cuts\*

- Sirloin

(All Sirloins are 1 per pack)

#### Bone-In

- T-Bone Steak
- Porterhouse Steak

OR

#### Boneless

- New York Strip
- Filet Mignon

### Round:

*\*If 30 months or older- MUST check Boneless NY Strip & Filet \$50 fee\**

#### Top Round

- Steaks
- London Broil

#### Bottom Round

- Rump Roast
- Bottom Round Roast

#### Eye Round

- Steak
- Eye Round Roast

#### SIRLOIN TIP

- Roast
- Steak

### Other:

- Stew Meat:

Number of Pack:

- 1lbs
- 2lbs

- Soup Bones
- Ox tail
- Marrow Bones

#### Organs:

- Heart
- Tongue
- Liver
- Kidneys
- Hanging Tender
- Beef Fat
- Tallow Fat

### Ground Beef:

1 lb

1 ½ lb

2 lb

Name: \_\_\_\_\_

Phone #: \_\_\_\_\_

Email: \_\_\_\_\_

Address: \_\_\_\_\_

Purchased animal from:

Whitehall Farm, LLC

Notes: