

ADAMS CUSTOM SLAUGHTER

540-937-7497

27 SHURGEN LANE AMISSVILLE VA 20106

STATE INSPECTED AND CUSTOM

Email: beef@whitehallfarm.com

BEEF CUT SHEET

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

Weight 1/2 Beef Whole Beef

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

Steaks

Roasts

Thickness: _____ " Number per pack _____

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

Chuck:

FRONT QUARTER

Other Front Quarter Cuts:

- Chuck Roast
- Chuck Steak
- Arm Roast

- Skirt Steak
- Flank Steak

- Short Ribs
- Korean Style Ribs
- Whole Plate of Ribs
- Brisket
- Keep Whole
- Cut in Half

Bone -In

OR

Boneless

Rib:

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

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

Loin:

HIND QUARTER

- Sirloin

Bone-In

- T-Bone Steak
- Porterhouse
- Steak

OR

Boneless

- New York Strip
- Filet Mignon
- Whole Filet

* Extra \$12 Fee for Boneless Cuts Per Half

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

Round:

Top Round

- Steaks
- London Broil

Bottom Round

- Rump Roast
- Bottom Round Roast

Eye Round

- Steak
- Roast

SIRLOIN TIP

- Steak
- Roast

Other:

Number of Packs: _____

- Stew Meat
 - Fajita Meat
 - Kabob Meat
- 1lbs
 2lbs

- Soup Bones
- Ox tail
- Marrow Bones

Organs:

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

Ground Beef:

- 1 lb
- 1 1/2 lb
- 2 lb
- 5 lb

All Information Must Be Filled Out:

Name: _____

Phone #: _____

Email: _____

Address: _____

Purchased animal from:

Whitehall Farm, LLC