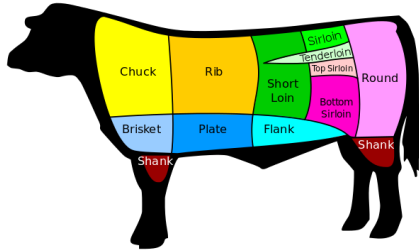


# Kirkhaven Farm Customized Beef Cut Sheet 2020 Website

Name						
Address	Street					
	City		State		Zip	
Email			Phone			



**Choose the cuts you want from each primal section by marking in the yellow box.**

Chuck	
<i>Choose any you want. The rest will be Ground Beef.</i>	
<input type="checkbox"/>	Arm Roasts, bone in
<input type="checkbox"/>	Chuck Filet Steak
<input type="checkbox"/>	Short Ribs
<input type="checkbox"/>	Stew Meat
<i>Choose one.</i>	
<input type="checkbox"/>	Chuck Steaks: Flat Iron, Petite Tender, Chuck Eye
<input type="checkbox"/>	Chuck Roasts
<input type="checkbox"/>	Ground Beef
Brisket	
<i>Choose one</i>	
<input type="checkbox"/>	Leave it as a whole roast
<input type="checkbox"/>	Cut it into two roasts
<input type="checkbox"/>	Half as a roast and the other half as ground beef
<input type="checkbox"/>	Grind it all into ground beef
Rib	
<i>Choose one.</i>	
<input type="checkbox"/>	Roast: Rib-eye, bone-in
<input type="checkbox"/>	Roast: Rib-eye, boneless
<input type="checkbox"/>	Steaks: Rib-eye, bone in
<input type="checkbox"/>	Steaks: Rib-eye, boneless
<input type="checkbox"/>	Ground Beef
Plate	
<i>Choose one.</i>	
<input type="checkbox"/>	Skirt Steak
<input type="checkbox"/>	Ground Beef
Flank	
<i>Choose one.</i>	
<input type="checkbox"/>	Steak
<input type="checkbox"/>	Ground Beef

Loin	
<i>Short Loin: choose one</i>	
<input type="checkbox"/>	T-bone Steaks and Porterhouse Steaks
<input type="checkbox"/>	Filet Steaks and New York Strip Steaks
<input type="checkbox"/>	Whole Tenderloin & New York Strip Roasts
<input type="checkbox"/>	Whole Tenderloin & the rest ground
<input type="checkbox"/>	Ground beef
<i>Sirloin: choose one</i>	
<input type="checkbox"/>	Sirloin Steaks
<input type="checkbox"/>	Sirloin Tip Roasts
<input type="checkbox"/>	Ground beef
<i>Bottom Sirloin Tip: choose one</i>	
<input type="checkbox"/>	Steaks
<input type="checkbox"/>	Roasts
<input type="checkbox"/>	Ground Beef
Round	
<i>Choose any you want. The rest will be Ground Beef.</i>	
<input type="checkbox"/>	Round Steaks
<input type="checkbox"/>	Top Round Roasts (London Broil)
<input type="checkbox"/>	Eye of Round Roast
<input type="checkbox"/>	Stew Meat
<input type="checkbox"/>	Cubed Steak
<input type="checkbox"/>	Ground Beef
Shank	
<i>Choose any you want.</i>	
<input type="checkbox"/>	Shank Steaks, bone-in
<input type="checkbox"/>	Stew Meat
<input type="checkbox"/>	Ground Beef
Other	
<i>Choose as many as you want.</i>	
<input type="checkbox"/>	Hangar Steak (when available)
<input type="checkbox"/>	Short Ribs from Rib and Plate
<input type="checkbox"/>	Stew Meat
<input type="checkbox"/>	Cubed Steak
<input type="checkbox"/>	Heart
<input type="checkbox"/>	Liver, very thinly cut
<input type="checkbox"/>	Tail
<input type="checkbox"/>	Tongue
<input type="checkbox"/>	Soup Bones
<input type="checkbox"/>	Fat/suet

## Packaging Instructions

Steak Thickness	
Choose one.	
<input type="radio"/>	1/2 inch
<input type="radio"/>	3/4 inch
<input type="radio"/>	1 inch
Number of steaks in a package	
Choose one.	
<input type="radio"/>	1
<input type="radio"/>	2

Roast Weight	
Choose one.	
<input type="checkbox"/>	1 pound each
<input type="checkbox"/>	2 pounds each
Stew Meat Package Weight	
Choose one.	
<input type="checkbox"/>	1 pound packages
<input type="checkbox"/>	2 pound packages
Ground Beef Package Weight	
Choose one.	
<input type="checkbox"/>	1 pound packages
<input type="checkbox"/>	2 pound packages

[illegible]