

5786 County Route 17
 Friendship, NY 14739
 +1 (585) 570-2116
 barebonesbutchering@outlook.com



TAG #

>30 month

Start Date:

BEEF CUT SHEET

Customer Name		Farmer Name	
		Yankee Beef	
Phone Number		Phone Number	
Street	Street		
	Yankee Beef		
City	City		
	Joe & Erica Siler		
State	Zip Code	State	Zip Code
			2520 Poe Dog Rd Pocahontas NY 14133

ORDER DETAILS

Whole	<input type="checkbox"/>	Front	<input type="checkbox"/>	Roast Size	Stew Meat (lbs/pack)
Half	<input type="checkbox"/>	Hind	<input type="checkbox"/>	Steaks (#/pack)	Cube Steaks per pack
Quarter	<input type="checkbox"/>	Split	<input checked="" type="checkbox"/>	Steak Thickness	Ground (lbs/pack)
all 1/4 are split sides.				S.S. Thickness	Sandwich Steak (lbs/pack)
				Patties (#/pack)	

FRONT QUARTER

Chuck	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>
			Chuck Eye	<input type="checkbox"/>				
Arm	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>
Brisket	Whole Brisket	<input type="checkbox"/>	Half Brisket	<input type="checkbox"/>	Ground	<input type="checkbox"/>		
Rib	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Ground	<input type="checkbox"/>		
			Bone-In	<input type="checkbox"/>	Boneless	<input type="checkbox"/>		
Plate	Short Ribs	<input type="checkbox"/>	Texas Ribs	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Skirt Steak	<input type="checkbox"/>

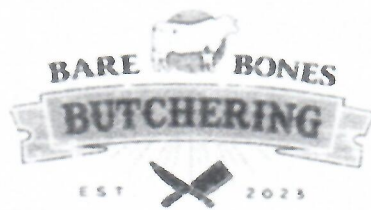
HIND QUARTER

Short Loin	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Ground	<input type="checkbox"/>		
			Bone-In	<input type="checkbox"/>	Boneless	<input type="checkbox"/>		
Sirloin	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>
Tip	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>
							Cube Steak	<input type="checkbox"/>
Tri-Tip	Roast	<input type="checkbox"/>			Ground	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>
Bottom Round	Roast	<input type="checkbox"/>			Ground	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>
							Cube Steak	<input type="checkbox"/>
Top Round	Roast	<input type="checkbox"/>	Steak	<input type="checkbox"/>	Ground	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>
	London Broil	<input type="checkbox"/>					Cube Steak	<input type="checkbox"/>
Eye of Round	Roast	<input type="checkbox"/>			Ground	<input type="checkbox"/>	Stew Meat	<input type="checkbox"/>
Flank	Flank Steak	<input type="checkbox"/>	Bevette Stk	<input type="checkbox"/>	Ground	<input type="checkbox"/>		
Organs	Beef Fat	<input type="checkbox"/>	Heart	<input type="checkbox"/>	Liver	<input type="checkbox"/>	Tongue	<input type="checkbox"/>
	Tail	<input type="checkbox"/>	Suet	<input type="checkbox"/>	Shank Bone	<input type="checkbox"/>	Neck Bone	<input type="checkbox"/>

CUSTOMER SPECIAL REQUESTS

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STANDARD PROCESSING FEES

Service	Slaughter Fee	\$125.00	Process Rate	\$1.05/lb	Min Weight	\$500.00	*Minimum Weight Charge is only applied to cattle < 500 lbs hang weight
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ADDITIONAL FEES

Item	Stew Meat	+ \$1.00/lb	Cube Steak	+ \$0.55/lb	Cattle Age > 30 Months	\$150	
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DISCLAIMERS

OUR BUSINESS

Bare Bones Butchering, LLC is an independent custom contractor for slaughter and butchering service. We are a family-owned and operated business with the goal of providing you with the best quality processing

WE DO NOT MIX MEAT

This prevents cross contamination between species - all customers will leave with the their own livestock.

USDA AND CUSTOM EXEMPT PROCESSING

After slaughter, your animal will dry age for two weeks until it's processed to your custom specifications. All meat will be vacuum sealed (excluding ground), frozen and boxed before pick up.

SAFE HANDLING AND COOKING INSTRUCTIONS

You should always cook meat to a minimum safe internal temperature as measured with a food thermostat to prevent foodborne illness. Bare Bones Butchering, LLC and partners are not responsible for product management once it has left our facility including, but not limited to, any improper handling, preparation, or raw/undercooked consumption. For additional questions regarding the proper and safe handling of meats for consumption please consult www.usda.gov.

CUSTOM EXEMPT PROCESSING ONLY

All Custom Exempt product is returned to the customer, frozen, sealed, and individually labeled "Not for Sale." All product is prepared for private use of the producer/customer.

By signing this form, you acknowledge that all meat processed is for personal use only and is **NOT** for resale.

Customer Signature:

Date:

LATE PICK-UP FEE

It is the customer's responsibility to pick-up their order within 5 business days of notification.

Late order pick-ups will be charged \$5 per day beginning the first day after the five business day notification period.

CUSTOMER ACKNOWLEDGEMENT

☐

I confirm that my order is accurate and that I have a scheduled reservation.

Bare Bones Butchering is not responsible for inaccurate orders due to cut sheet errors on behalf of the customer. Additionally, I give permission for Bare Bones Butchering, LLC and partners to use photos and/or videos of the slaughter/butchering process for social media, promotional, or educational purposes

☐

I have read the disclaimers contained within this document and agree to the terms as written.

Customer Signature:

Date:

FOUO

Process Checks	Zero Tol.	Chill Temp	Pack Temp	Hang Weight
	SRM	Breakdown	Package	Dry Weight
	Organic Acid	Rework	Final Check	# Boxes

Yankee Beef - Ordering Tips + Tricks

Fill out your information + put Yankee Beef for the farmer

Check whole, half or quarter

Roast size - in lbs.

Steaks - how many steaks per pack

Steak thickness - we recommend at least 7/8th if not a full inch.

Chuck: Chuckeye steaks are very good!

Rib: you probably want steaks

Plate: short ribs are a good crockpot option

Organs: a great option for pet owners who feed raw

Understanding fees

The slaughter fee of \$125 is split between the 4 quarters

Then added to that is the \$1.05/lb

Your cattle will NOT be over 30 months old.

DELIVERY/PICKUP OPTIONS

If you want to pickup from Friendship, you're more than welcome to do that.

We are offering for \$5 to pickup your order and bring it home to North Java for you to pickup from us, we will store it until we arrange pickup.

You must pay your butcher fees prior to US picking up the meat for them to release it.

Please let us know if you have questions!