

BEEF CUT SHEET

Date: _____

Producer: Robie Farm

Customer: _____

Email: _____

Carcass ID: _____

Telephone: _____

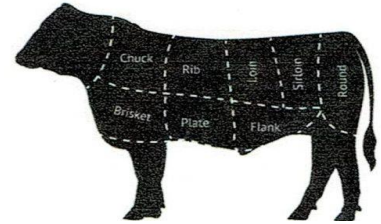
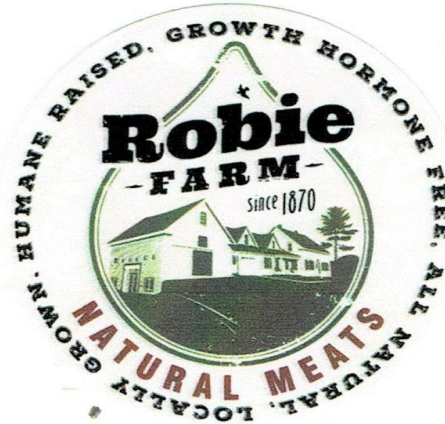
Whole Beef/ 1/2 Beef*, 1/4 Beef



ROBIE FARM, LLC
25 Route 10
Piermont, NH 03779



The Robie Store
9 Riverside St
Hooksett, NH 03106



*Prices are based on hanging weight.
*Allow approximately 3-4 weeks for processing and delivery.
*\$100.00 Nonrefundable deposit.
* Credit Card fee 4%

Your own USDA/FSIS Approved Farm Label: Robie Farm

Check off desired cuts
If there is a cut you do not wish to have, leave it blank to indicate that it is to be put into ground beef.

CHUCK

Chuck: roast/steak/grind
(circle one)

Shoulder: roast/steak/grind
(circle one)

Flat iron: _____

PACKAGE DETAILS

Ground: 1# or 5# or 10#

Stew(1#): _____ Y/N

Kebab (1#): _____ Y/N

Steaks per pack: _____ Steak thickness _____ inches

Roast size: _____ #

RIB EYE

Rib Roast: _____ (Bone-In or Boneless)

Bone-in Rib steaks or Bone-less ribeye steaks

Short Ribs: _____ (Bone-In or Boneless)

SIRLOIN

Top Sirloin _____

Sirloin Tri-Tip _____

Bottom Sirloin Flap Meat (Steak Tips): _____

ORGANS

Y/N

Heart _____

Liver _____

Tongue _____

Suet _____

BRISKET

Brisket _____ Half/Whole/Grind

Flank Steak _____

Skirt Steaks _____

ROUND

Top Round: roast/steak/grind

Eye Round: roast/steak/grind

Sirloin Tip: roast/steak/grind

Bottom Round: roast/grind

Notes:

LOIN

T-bones _____ & Porterhouse _____

OR

Boneless Striploin Steaks _____

AND

TENDERLOIN

Whole Roast _____

Steaks _____

BONES

Y/N

Marrow Bones _____

Cross-Cut Shank _____

Ribs _____

Knuckles _____

Neck _____

Whole Steer 850-950 lbs
\$7.39/lb (hanging weight)
61% yield

Half Steer 350-450 lbs
\$7.59/lb (hanging weight)
61% Yield
Quarter Steer 175-225 lbs
\$7.79/lb (hanging weight)
61% yield

Tim Robie, The Robie Store
603.485.7761
Jonathan Flocke,
The Robie Farm
603.272.4872