



139 Center Road Eagle Bridge, NY 12057
 Phone: (518) 677-2702 Fax:(518) 677-2307 E-Mail: eaglebridgecustommeat@yahoo.com
 Hours: Monday - Friday, 7 - 3:30 pm.... call to schedule drop off and pick up times

Beef Cutting Instruction Page

Farm Name on Labels: **yes** **no**

If Farm Name requested Please list below.

Date: _____	Hanging Weight: _____ Tag# _____
Customer Name _____	_____ Whole _____ Half (Check one)
Farm Name: _____	
Street Address: _____	Heart, Liver, Tongue (Yes or No)
City: _____	
Phone: _____	Suet: _____ Ox Tail: _____
CHUCK	Bottom Round
Steaks (Yes or No) Thickness _____	Steaks _____ Thickness or Cubed Steak or Roast _____ Wt.
Roast (Yes or No) Wt. _____	Top Round
ALL GROUND _____	Steaks _____ Thickness or Cubed Steak or Roast _____ Wt.
PRIME RIB	Eye Round
Steaks (Yes or No) Thickness _____	Steaks _____ Thickness or Cubed Steak or Roast _____ Wt.
Roast (Yes or No) Wt. _____	Sirloin Tip
Short Ribs _____ (Yes or No)	Steaks _____ Thickness or Roast _____ Wt.
STEAKS	All Burger is in 1lb Packages UNLESS OTHERWISE REQUESTED!
T-Bone OR NY Strip Thickness _____	HOT DOGS
Porterhouse OR Filet Thickness _____	Reg _____ OR No Nitrate _____
Sirloin _____ Thickness _____	Amount Requested: _____ (50lb MIN) Per Scheduled Appointment
Shanks Cut for Soup Meat _____ (Yes or No)	
Stew Meat (Yes or No) _____	
Attention!!!	Notes
<p>FSIS (USDA) regulations require that all SRM's (backbone, spinal cord, etc) be removed from animals that are old enough to have cut a second set of adult teeth...generally 24 - 30 months old... UNLESS an official birth record is provided to prove that animal is UNDER 30 months of age. If your animal has cut a second set of adult teeth and you have not provided certification of birth that satisfies USDA regulation, you will not receive bone-in steaks. For example: Yield will include NY Strip steaks and Filet Mignon, not T-bone or P-house steaks.</p>	