



BEEF CUTTING INSTRUCTIONS



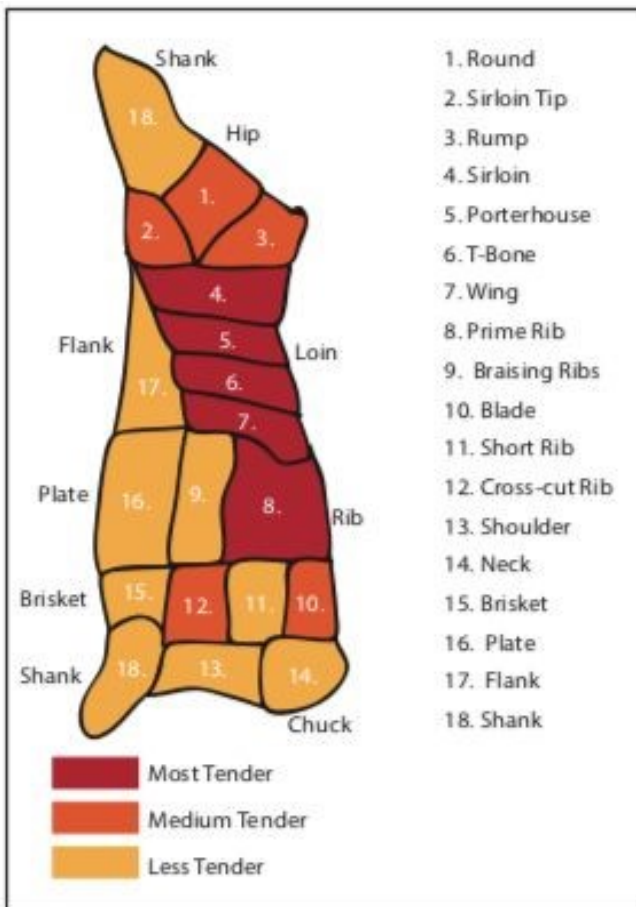
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Circle One	Weight
Whole	
Side	
Mixed Quarter	
Hind Quarter	
Front Quarter	

- butcher paper
- vac packed
(additional charge)

CUSTOMER: _____

PHONE # _____



HIND QUARTER:

#1 Round & #3 Rump:

- Inside Roast Steak Ground Stew
 Outside Roast Steak Ground Stew
 Eye Roast Steak Ground Stew

#2 Sirloin Tip: Roast Steak Ground Stew

#4 Sirloin: Roast Steak Ground Stew

#5, 6, 7 Loin: T-Bone Steak Striploin & Tenderloin

#17 Flank: Steak Ground Stew

#18 Shank: Trim Meaty Soup Bones Osso Bocco

FRONT QUARTER:

#8 Prime Rib: Roast Rib Steak Rib-Eye Steak

#9 Braising Ribs: Yes No (as ground)

#10 Blade: Roast Steak Ground Stew

#12 Cross Rib: Roast Steak Ground Stew

#11, 13, 16 Ground Stew Braising Ribs Roasts

#14 Neck Ground Stew

#15 Brisket Roast Ground Stew

#18 Shank : Trim Meaty Soup Bones Osso Bocco

ORGANS: (extra charge) Liver Heart Tongue Ox Tail

Size of Roasts: 2-3 lbs 4-5 lbs Other _____

Steak Thickness: 3/4" 1" 1 1/4" Other _____

No. Steaks per pack: 1/pkg 2/pkg Other _____

Weight of Ground Beef or Stewing per pkg: 1lb 2lbs

Dog Bones & Scraps: Yes No

OTHER/SPECIAL INSTRUCTIONS: