

BURNS SHEEP & CATTLE CO. 855 Greenville Rd, Mercer, PA 16137 724-815-7680

Customer Name: _____ Phone: _____ Date: _____
 Complete Address : _____
 E-Mail Address: _____ Non-Refundable Deposit \$200 _____ Check No. _____

Grass-Fed Angus Beef Cut Guide

ORDER SIZE: (circle one)	WHOLE or HALF			
PREFERENCES:	(circle one choice)			
Steaks per package - 1 each	standard			
Ground Beef, pkg. size - 1 lb.	standard			
Roast Size, avg. pounds per Roast	2-3 lb. each	3-4 lb. each	4-5 lb. each	
Steak Thickness, inches	3/4"	1"	1-1/4"	
Chuck Roast	Bone In	Boneless	Add to Ground Beef	
↳ If <u>Boneless</u> – Flat Iron Steak		Yes	No	
Chuck Arm Roast	Bone In	Boneless	Add to Ground Beef	
Prime Rib	BONE-IN or BONELESS	Steaks	Prime Rib Roast/s	1 Roast & Steaks
Cubes for Stew, approx.1 lb. ea. Pkg.	4 pkg.	6 pkg.	8 pkg.	Add to Ground Beef
Soup Shank Bone w/meat	Yes	Add to Ground Beef		
Short Ribs	Yes	Add to Ground Beef		
Brisket (1 per side)	Fat Trimmed or Untrimmed	Whole	Cut into 2 Pieces	Add to Ground Beef
Circle if YES - Cross out if NO	Flank	Skirt	Hanger	Tri Tip
Picanha – Sirloin Cap (1-2lbs)	Roast	Steaks	No thank you	
Sirloin	Steaks	Cubed / Tips	Roasts	Add to Ground Beef
Loin Steak Option	Porterhouse & T-bone	Strip Steaks & Fillets fillet size _____ oz.	Strip Steaks & Whole Tenderloin	
Round as Roasts:	Round Roasts	Eye of Round Roast	London Broil	Add to Ground Beef
OR Sliced Round Steak option:	¾" Whole Slice or	¾" Half Slice	➡ Tenderize or Not Tenderized	
Sirloin Tip	Roast	Chipped Steak - Add: \$5 per ½	Add to Ground Beef	
Rump Roast	Yes	Add to Ground Beef		
Liver, Heart, Tongue, Tail, Suet - Average Prices – (When Available)	Liver \$17 Heart \$14 Tail \$16	Tongue \$14 Suet \$12	Do Not Include \$0	Broth Bones Yes / No
Broth Bones – No Charge				

Additional notes / comments – Please include ideal month you would like to pick up- this is NOT guaranteed.

Call/Text for pick up arrangements: Chelsey Burns 724-815-7680 or Audrene Burns 724-333-5833
 Email: BurnsSheepandCattle@yahoo.com Thank you for sourcing local grass-fed Angus from our Family Farm!

Custom Beef is processed & picked up at our local butcher by appt: Tues-Wed 9-4:30 Thurs-Fri 9-5:30 Sat 9-2:30
Whiting Family Foods, 305 Easy St. New Wilmington, PA 16142