

Bellawood Farm 8677 Oregon Rd. Canal Winchester, OH 43110 info@bellawoodfarm.com 614-833-1211

Beef Cut Sheet															
Whole / Half / Front Quarter / Rear Quarter						Kill / Orde	r Date	Processing Type							
Name/Owner					Phone Number			Address							
**Items not se	lected will be include	ed in ground	d products**	*											
Offals: Heart   Liver   Oxtail   Tongue Weight															
Soup Bones: Y	Notes:	Notes:													
	<u>Front</u>														
Chuck:	Roast or Steaks		Bone-in or	Bone-out	Notes:										
Brisket:	Whole or halved (point/flat or both) or stew meat														
Rib loin:	Ribeye Steaks Size ( ) OR Prime Rib/Standing Rib Roast														
Plate:	Ribs Cross cut (short bone) / Dino bones (long bone) / Plate														
					Re	<u>ar</u>									
Short loin:	<del></del>														
Sirloin:	Filet and Steaks														
Flank:	Flank Y / N	Skirt Y / N		Tri-Tip Y /	N										
Round:		Roast	Steaks	Notes:											
	Tip														
	Rump														
Shank:	Ossu Buco			II.											
Ground:	Package Size (	Min 1# pe	r pack												
Patties:	2 oz (slider)	4 oz	1/3 lb	6 oz	8 oz	Per pack (	) 10# mir	n							
Cubed Streak:		Weight			Per Pack (	)	10# min								
Stew Meat:		Weight			Per Pack (	)	5# min								
Notes:															



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Pork Cut Sheet														
	Whole /	Half		Kill / Order	Date	F	rocessing Type							
	Name/O	wner		Phone Num	ber		Address							
	-													
Thickness:	1/2"	3/4" 1"		Roast	Weight:									
Shoulder: Roast Boston Butt OR Country Style Ribs ( ) per pack														
	Picnic OR Grind													
Fresh Shank Y / N														
Loin:														
Loin: Chops Rib Chops and Loin Chops& (Bone-in) ( ) per pack  OR Boneless Chops ( ) per pack and 1 Slab Babyback Ribs per Half														
	OR Rib Loin Roast ( ) size Bone-In / Bone-out and Loin Chops (Bone-in) ( ) per pack													
And Tenderloin In*/Out and Spareribs / St. Louis Style Ribs														
Tenderion in your and sparenos you could style hips														
Belly: Fresh Slab or Bacon Slice: Thin / Medium / Thick Pepper: Y / N														
		( ) per pa	ck Jowl B	acon Smoke:	Y/N									
Sirloin:	Sirloin	Roast / Chops ( ) po	er pack											
Leg:	Fresh or	Ham Whole / H	alved / Portion											
	Ham Hock	Y/N												
	Bone-In / B													
	Center Slice		( ) per pack											
Ground Pork:	How many	lb(s) per pack?												
Patties Cubed*:	How many	lbs pattied												
	Size:	2 oz (slider) 3 oz	4 oz (square) 6 oz*	8 oz*	12 oz*	( ) per pack								
Stuffed Sausage:	How many	lbs stuffed?		Cheese	(pr 10#) 1# = \$6	Cheddar								
	Flavors: (10	0# min per flavor)				Mozzarella	Mozzarella							
						Pepper Jack								
				Billin	ıg									
Carcass We	eight	\$/lb		Patt	y Weight	\$/lb								
Kill / Disposal Fee		\$		# Boxes		SM Box	LG Box							
Seasoning		\$/lb		Stuff Sausage		\$/lb								
Ĭ														
Cure/Smoke		\$/lb		MBS/Paleo		\$/lb	Total:							
Notes:		•	<u> </u>			•	•							