# Stonyglade Farm info@stonygladefarm.comKevin & Laura Phillips

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Whole [ ]  Half [ ]  Quarter [ ]

|  |  |  |
| --- | --- | --- |
| **Type** | **Cut** | **Note** |
| Sirloin | [ ]  Steak [ ]  Roast [ ] Ground1  | Pick One |
| T-Bone / Porterhouse | [ ]  Yes | Pick One |
| ***or***  NY Strip / Filet | [ ]  Yes |
| Round2 | [ ]  Steak [ ]  Roast [ ] Ground1 | Pick One |
| Sirloin Tip2 | [ ]  Steak [ ]  Roast [ ] Ground1 | Pick One |
| Tri tip |  [ ]  Roast [ ] Ground1 | Pick One |
| Pikes Peak |  [ ]  Roast [ ] Ground1 | Pick One |
| Rump |  [ ]  Roast [ ] Ground1  | Pick One |
| Ribeye Steak | [ ]  Yes (boneless)  | Pick One |
| ***or*** Rib Steak | [ ]  Yes (w/bone)  |
| Chuck |  [ ]  Roast [ ] Ground1  | Pick One |
| Arm |  [ ]  Roast [ ] Ground1  | Pick One |
| Brisket | [ ]  Yes [ ] Ground1  | Pick One |
| Short Ribs | [ ]  Yes [ ] Ground1  | Pick One |
| Stew Meat | [ ]  Yes [ ] Ground1  | Pick One |
| Soup Bones | [ ]  Yes | Optional |
| Dog Bones | [ ]  Yes | Optional |

1. Ground will be about 45% by default, selecting ground for any of the cuts above increases the percentage.
2. Round and Sirloin Tip Steak will be ½” and tenderized

|  |  |  |
| --- | --- | --- |
| **Other** | **Option** | **Note** |
| Steak Thickness | [ ]  ¾” [ ]  1” [ ]  1 ¼”  | Pick One |
| # of steaks per package | [ ]  1 [ ]  2 [ ]  Other \_\_\_\_\_\_ | Pick One or specify how many |
| Hamburger Package | [ ]  1 lb. [ ]  1.5 lb. [ ]  2 lb.  | Pick One  |

Additional Notes or Instructions:

|  |
| --- |
|  |

Beef processed by Quality Meats, Seymour, MO