

HIGHLAND
HOLLOW

BEEF CUT SHEET
Custom Processing Selection Form

Customer Name: _____

Order Date: _____

Phone Number: _____

Email Address: _____

Share Size (Select One): ☐ 1/4 Beef (Mixed blend of front/hind cuts) ☐ 1/2 Beef (Half Cow)
☐ Whole Beef (Whole Cow)

1. GENERAL PACKAGING PREFERENCES

CATEGORY	THICKNESS / PACKAGING OPTIONS (PLEASE CHECK PREFERRED)
Steak Thickness	☐ 1 inch ☐ 1.5 inches (Recommended) ☐ 2 inches
Steaks Per Package	☐ 1 per pack ☐ 2 per pack ☐ 3 per pack ☐ 4 per pack
Ground Beef Volume	☐ 1 lb packages ☐ 2 lb packages
8oz Burger Patties	☐ No (Bulk ground only) ☐ Yes, make a portion into 8oz Patties
Stew Meat Pack	☐ 1 lb packages ☐ 2 lb packages

2. FOREQUARTER CUTS

Note for 1/4 Beef Shares: Quantities represent half of a side's standard yield. If you select "Grind" on primal steaks, those cuts will directly increase your total burger volume.

PRIMAL / MUSCLE	CUSTOM CHOICE	EST. WHOLE YIELD GUIDE
Ribeye	☐ Bone-In Ribeye ☐ Boneless Strip ☐ Grind into Burger	10-12 per 1/2 Cow (Scale x2 Whole / x0.5 for 1/4)
Brisket	☐ Keep Whole ☐ Cut in Half ☐ Grind into Burger	2 pieces per 1/2 Cow
Short Ribs	☐ Standard 4-Pack Ribs ☐ Grind into Burger	Braising bone-in short ribs
Chuck Short Ribs	☐ Keep as Bone-In Ribs ☐ Grind into Burger	Flavorful flanken/braising cuts
Chuckeye Steak	☐ Keep as Steaks ☐ Grind into Burger	Continuous extension of Ribeye
Flat Iron	☐ Keep as Steaks ☐ Grind into Burger	Very tender shoulder muscle
Denver	☐ Keep as Steaks ☐ Grind into Burger	Highly marbled chuck section
Skirt Steak	☐ Keep as Steaks ☐ Grind into Burger	Classic intense beef flavor

3. HINDQUARTER & LOIN CUTS

PRIMAL / MUSCLE	CUSTOM CHOICE	EST. WHOLE YIELD GUIDE
Short Loin Split <i>(Pick Option A or B)</i>	☐ Option A (Bone-In): T-Bone & Porterhouse Steaks ☐ Option B (Boneless): NY Strip Steaks & Tenderloin Filets	Thickness mirrors selection in Section 1
Hanger Steak	☐ Keep as Steak ☐ Grind into Burger	1 Hanger per side
Bavette (Flap)	☐ Keep as Steaks ☐ Grind into Burger	Similar to textured skirt steak
Flank Steak	☐ Keep as Steaks ☐ Grind into Burger	Lean, long-grained cut
Shanks	☐ Osso Bucco (Cross-Cut Bone-In) ☐ Grind into Burger	Rich marrow bones included
Sirloin Choice	☐ Sirloin Steaks ☐ Picanha / Tri-Tip / Spoon Roast Blend	Traditional grilling steaks vs. artisanal roasts

4. ROUND & BACK SECTION SUB-PRIMALS

SUB-PRIMAL	PROCESSING OPTIONS (SELECT DESIRED ACTION)	NOTES / ALTERNATIVES
Top Round	☐ London Broil ☐ Sandwich Steaks ☐ Stew Meat ☐ Grind	Lean, versatile back leg section
Sirloin Tip	☐ Pot Roast ☐ Sandwich Steaks ☐ Stew Meat ☐ Grind	Great for thin sandwich slices
Eye Round	☐ Whole Roast ☐ Stew Meat ☐ Grind into Burger	Lean, uniform circular muscle
Bottom Round	☐ Pot Roast ☐ Stew Meat ☐ Grind into Burger	Ideal slow-braising roast meat

5. ORGANS, OFFAL, & EXTRAS

ITEM	PREFERENCE	BUTCHER NOTES
Organs	☐ Yes ☐ No	Includes Liver, Heart, and Tongue if available
Cheek Meat	☐ Yes ☐ No	Highly prized for slow cooking / barbacoa
Oxtail	☐ Yes ☐ No	Rich gelatinous tail section
Soup/Marrow Bones	☐ Yes ☐ No	Perfect for beef broth and marrow roasting

6. SPECIAL INSTRUCTIONS & CUSTOM REQUESTS

Use this space for explicit directions (e.g., "Save all suet fat for rendering tallow," "Keep beef tenderloin entirely whole," etc.):

Thank you for purchasing your pasture-raised beef share from Highland Hollow. Please verify your cut parameters before submission.