



Cut Sheet VEAL

For Office Use only Date received _____ Hanging weight _____

Farm #		Animal #	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Contact Name _____

Farm Name _____

Customer Name _____

Address _____

City _____ State: _____ ZIP: _____

Farm phone: _____ Cell phone: _____

Email: _____ Fax: _____

Scheduled kill date _____

New Boxes (\$2/box) YES NO

Inventory Report (\$5) YES NO

***Default Thickness** for all cuts is 1". If you would like cuts thicker or thinner PLEASE note in appropriate category.

TOP ROUND	ROAST (Boneless ONLY)	CUTLETS	<input type="checkbox"/>
	How many roasts _____	# in Package _____	
	How many lbs./roast _____		

BOTTOM ROUND	ROASTS	STEW	<input type="checkbox"/>
	How many roasts _____		
	How many lbs./roast _____		

EYE of ROUND	ROAST	STEW	<input type="checkbox"/>
	Roast cut in half YES NO		

SHORT LOIN	RACK	Rib Chops	LOIN CHOPS	<input type="checkbox"/>
	How many racks _____	*Thickness _____	*Thickness _____	
	How many ribs/rack _____	# in Package _____	# in Package _____	

SHOULDER	ROAST	CHOPS	<input type="checkbox"/>
	How many roasts _____	*Thickness _____	
	How many lbs./roast _____	# in Package _____	



Cut Sheet VEAL

Farm Name: _____ Farm #: _____

Customer Name _____

Scheduled Kill Date: _____

***Default Thickness** for all cuts is 1". If you would like cuts thicker or thinner PLEASE note in appropriate category.

BREAST	WHOLE	<u>OR</u>	Circle ONE SPLIT	<u>OR</u>	Bone-out to GRIND	<input type="checkbox"/>
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SHANKS	WHOLE	<u>OR</u>	Circle ONE OSSO BUCCO			<input type="checkbox"/>
*Thickness _____						
# in Package _____						

NECK	WITH BONE (cut for sauce)	<u>OR</u>			Bone-out to GRIND	<input type="checkbox"/>
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STEW			Total lbs. stew meat _____	<u>OR</u>	As Much as Possible	Lbs./PKG. _____	<input type="checkbox"/>
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TRIM	*(Minimum of 20 lbs. of Trim needed to make Sausage)					
Veal Sausage (Cased <u>or</u> Loose)						
How many lbs./package _____	How many lbs. TOTAL _____	<u>OR</u>	Remainder of Trim	Lbs./PKG. _____		
Ground	<u>YES</u> <u>NO</u>	Total lbs. ground veal _____	<u>OR</u>	Remainder of Trim	Lbs./PKG. _____	

ADDITIONAL PRODUCTS						<input type="checkbox"/>
Heart	Liver	Tongue	Bones	Kidney		
Other _____						

SPECIAL INSTRUCTIONS Use this box for any/all instructions related to specific cuts of meat. Please note that any additional work may be subject to additional labor charge.



Cut Sheet VEAL

Farm Name: _____ Farm #: _____

Customer Name _____

Scheduled Kill Date: _____

For Office/Westerly Packing Use ONLY

Inventory Report _____

New Boxes _____

Hanging Weight _____

Organ Weight _____

Total lb. Ground Veal _____

Total lb. Sausage _____

Comments _____

INFORMATION & RULES

CONTACT

Bruno Trombino
Westerly Packing, Inc.
15 Springbrook Road
Westerly, RI 02891-1002
401-596-3404 x.102 (Bruno)
401-596-7350 (fax)
bruno@wpinc.necoxmail.com

PACKAGING:

All cuts are packaged in cryovac.

HANG TIME

Westerly Packing will make the best effort to hang carcass for desired number of days. However, Westerly Packing reserves the right to make the final decision as to when to cut. Decisions will be based on food safety.

PICK-UP **Cash or Check ONLY – NO credit cards**

Westerly Packing will notify you when your meat is ready for pick-up. **Schedule specific pick up time w/Bruno.**

- ◆ Payment to Westerly Packing for cutting and packaging is due at time of pick up.
- ◆ Members are responsible for picking up their meats from Westerly Packing.
- ◆ Meat must be picked up within 3 business days of notification from Westerly Packing.
- ◆ Meat left longer than 3 business days will be charged a \$5/day storage fee, payable to Westerly Packing. Meat will not be released until storage fees are paid.

CUT SHEETS

MULTIPLE ANIMALS

- ◆ If all animals are to be cut the same way use one cut sheet for multiple animals.
- ◆ If you desire different cuts for different animals use a separate cut sheet for each animal.
- ◆ If you want meat from individual animals to be kept separate indicate this in Special Instructions.