



Skillman Farm Market & Butcher Shop

1932 Route 206 | Skillman, NJ 08558 | 640-230-1197
www.skillmanfarmmarket.com

Beef Cut Sheet

Tag #

H/W

B.O.L. #

Name

Date

Phone

Address

Pickup date

Whole Steer: \$8.09/lb (\$800 Non-refundable deposit)

Side of Beef: \$8.99/lb (\$400 Non-refundable deposit)

Please note: If you buy a **whole steer**, you receive 2 primal pieces of beef. If you buy a **side of beef**, you receive 1 primal piece of beef. Please select your preferred cuts below:

Sirloin Tip (Knuckle):

Steaks - Stew - Roast - Chip Steak - Ground Beef

Tri Tip:

You will get 1 or 2 depending on your order

Flap:

You will get 1 or 2 depending on your order

Top Sirloin:

Steaks - Stew - Stir Fry

Rump Cap (Picanha):

You will get 1 or 2 depending on your order

Chuck:

Roasts - Stew - Steaks - Ground Beef

Blade:

Flat Iron - Oyster Blade Steak - Roast - Ground Beef

Rib:

Boneless Ribeye Steak - Bone-In Ribeye Steak - Rib Roast

Rib Plate:

Whole Ribs - English Cut - Flanken Cut - Ground Beef

Top Round:

Roast - Steak / London Broil - Chip Steak - Ground Beef



Beef Cut Selections - Continued

Bottom Round:	Roast - Stir Fry - Ground Beef
Eye Round:	Roast - Ground Beef - Stew
Loin (Combo):	T-Bone / Porterhouse -or- Filet Mignon & NY Strip
Brisket:	Whole - Cut in 1/2 - Flat & Point - Ground Beef
Skirt Steak:	You will get 1 or 2 depending on your order
Flank Steak:	You will get 1 or 2 depending on your order
Bolar (Shoulder):	Roast - Stew - Chip Steak - Ground Beef
Heart / Liver / Tongue / Tail:	YES or NO

Packaging & Preparation Preferences

Steak Thickness:	3/4" - 1" - 1 1/4" - 1 1/2" - 2"		
Ground Beef:	1 lb pkgs - 5 lb pkgs	Hamburgers:	4/pack - 16/pack
Stew Meat:	1 lb pkgs - 5 lb pkgs		
Roast Size:	2-3 lbs - 3-4 lbs - 4-5 lbs		
Soup Bones:	1-2 lbs - 2-4 lbs	Marrow Bones:	Split cut - Round cut

Pick up/delivery date: _____

All Sales Final Agreement:

By signing below, the customer acknowledges that all sales are final. If there is an issue with the product, the customer is encouraged to contact us directly, and we will do our best to work toward a reasonable solution. The customer also confirms that they have personally picked up their order in full and inspected it to their satisfaction at the time of pickup.

Customer Signature: _____ Date: _____



How Much Packaged Meat Can You Expect From a 435.5 lb Half Cow?

Here is a breakdown of how much meat you can expect from a **435.5 lb half cow (hanging weight)**:

- **Understanding “Hanging Weight”:** This is the weight of the beef after the initial processing, including removal of the head, hide, and organs, but it still includes bones and some fat.
- **Yield Calculation:** The amount of packaged meat you take home (known as packaged weight or take-home yield) is typically **60-65%** of the hanging weight.
- **Estimated Packaged Meat:** Based on this percentage, you can expect to receive approximately **261.3-283.1 lbs** of packaged meat from a 435.5 lb hanging-weight half cow. This calculation is derived as follows:
 - **Minimum yield:** $435.5 \text{ lbs} \times 0.60 = 261.3 \text{ lbs}$
 - **Maximum yield:** $435.5 \text{ lbs} \times 0.65 = 283.1 \text{ lbs}$

Factors Affecting the Final Yield

- **Bone-in vs. Boneless Cuts:** Requesting boneless cuts will reduce the final packaged weight, because bones contribute to the hanging weight but are not included in the packaged meat weight.
- **Fat Trimming:** Closer trimming of fat also lowers the final packaged weight.
- **Dry Aging:** The aging process can cause some moisture loss, further reducing the packaged weight. You can choose to have bones and fat included with your order—for example, for making broth—which will increase the overall weight you receive.

In conclusion: You can anticipate bringing home roughly **261.3 to 283.1 pounds** of packaged beef from a 435.5 lb hanging-weight half cow, with the final amount depending on your specific cutting and trimming preferences.