**Lake Geneva Country Meats, Inc.**

**Internet Beef Cutting Instructions**

Please answer questions to the best of your knowledge and/or circle corresponding answers to the questions on this form and send back to: [sales@lakegenevacountrymeats.com](mailto:sales@lakegenevacountrymeats.com) FAX: (262)-248-1118

**Note: Any cuts that you do not take will go to your Ground Beef.**

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

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ City/Town: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Zip Code: \_\_\_\_\_\_\_\_\_\_

Phone: (\_\_\_\_\_\_)-\_\_\_\_\_\_\_\_\_\_ Alternate Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

E-mail: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Producer/Farmer (who did you get the beef from): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Tag number and/or live weight (if provided): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Circle one**: Are you getting the **whole beef half of the beef or half of a half (quarter)**?

2a. Lean trim is made into **Ground Beef**. We do our best to keep this at an 85/15 lean to fat ratio.

**Circle one:** Would you want your **Ground Beef** packaged in? **1lb. 1 ½lb. 2lb.**

2b.We can make **Ground Beef Patties** at an additional charge of .75 cents per lb. We can do either a 4oz. patty at 12 per package or a 6oz. patty at 6 per package.

**Circle One:** **4oz. – 12 per pkg. OR 6oz. – 6 per pkg.**

How many packages would you like? **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**OR**

What percentage of Ground Beef will be used towards patties? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**NOTE:** *(You might have approximately 75 lbs. of ground meat from ½ of a beef)*

3. **Bone-In Chuck Roast** comes from the shoulder. This cut is referred to as a “pot roast” – often cooked slowly in a crock-pot or oven.

**Circle one:** Would you like your **Bone-In Chuck Roasts**? **Yes or No**

Approximately how many lbs. would you like each roast? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**(3lb. roast feeds approx. 3-4 person family)**

**NOTE:** If you circle “**No**” you will receive an additional charge for boning the Chuck portion out for Ground Beef.

4. The beef **Short Ribs** are another cut that must be cooked by moist heat method; we usually put these in approximate 3lb. packages.

**Circle one**: Would you like your Short Ribs? **Yes or No**

Approximately how many lbs. per package? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**NOTE:** If you circle “**No**,” lean portions will be added to your ground beef.

5. Soup Bones are what most would use for making stock for soups; others use these for dog bones. These are standardly in 3lb packages.

**Circle one:** Would you like Soup Bones? **Yes or No**

Approximately how many lbs. per package? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**NOTE:** *(You might have approximately 5 to 7, 3lb. packages per half of beef)*

7. You will have some boneless roasts which are great for roasting in the oven. These would include the **Rump Roast**, **Sirloin Tip Roast** and **Round Roast**.

**(3lb. roast feeds approx. 3-4 person family)**

**Circle one:** Would you like your **Rump Roast**? **Yes or No**

Approximately how many lbs. per package? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**NOTE:** If you circle “**No**,” lean portions will be added to your ground beef.

**Circle one**: Would you like your **Sirloin Tip Roast**? **Yes or No**

Approximately how many lbs. per package? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**NOTE:** If you circle “**No**,” lean portions will be added to your ground beef.

**Circle one:** Would you like your **Round Roast**? **Yes or No**

Approximately how many lbs. per package? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**NOTE:** If you circle “**No**,” lean portions will be added to your ground beef.

8. **Circle One:** What size packages of **Stew Meat** would you like? **1lb. 1 ½lb. 2lb.**  
 (*There will be approximately six pounds of Stew Meat per half of beef)*

**CHOOSE *ONE* OPTION FROM THE THREE BELOW**

9a. **Circle one:** Would you like **Round Steak**? **Yes or No**

**These are not grilling steaks.** They need to be cooked by a moist heat method. We will cut these at a ½” thickness and *always* package them 1 steak per package.

**NOTE:** If you circle “**No**,” lean portions will be added to your ground beef.

**OR**

9b. **Circle one:** Would you like **Ground Round (95/5 lean)**? **Yes or No**

\****Extra charges for Ground Round is a $3.00 flat charge; if there are more than six lbs. it will be .50 cents per lb.\****

This will be packaged separately from Ground Beef in 1lb. packages.

**OR**

9c. **Circle one:** Would you like **Cube Steaks**? **Yes or No**

Approximately how many steaks per package? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\****Extra charges for Cube Steak is a $2.64 flat charge; if there are more than six lbs. it will be .44 cents per lb.\****

**Bone-In Rib**

10a. **Circle one:** Would you like your Rib Roast? **Yes or No**

Approximately how many lbs. would you like each roast? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**(3lb. roast feeds approx. 3-4-person family)**

**NOTE:** If you circle “**No**;” roasts will then be cut into steaks.

10b. **Circle one:** Would you like Rib Steaks? **Yes or No**

**Circle one:** Approximately how thick would you like your steaks? **½” ¾” 1”**

**Circle one:** How many steaks per package? **1 2 3 4**

**\*Extra charge of .50 cents per package for single wrapped steaks. \***

**NOTE:** If you circle “No,” for both options; lean portions will be added to Ground Beef.

***OR***

**Boneless Rib**

11a. **Circle one:** Would you like your Rib-Eye Roast? **Yes or No**

Approximately how many lbs. would you like each roast? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**(3lb. roast feeds approx. 3-4-person family)**

**NOTE:** If you circle “**No**;” roasts will then be cut into steaks.

11b. **Circle one:** Would you like your Rib-Eye Steaks? **Yes or No**

**Circle one:** Approximately how thick would you like your steaks? **½” ¾” 1”**

**Circle one:** How many steaks per package? **1 2 3 4**

**\*Extra charge of .50 cents per package for single wrapped steaks. \***

**NOTE:** If you circle “No,” for both options; lean portions will be added to Ground Beef.

**Loin Steaks**

12. Next we have the **Sirloin Steaks**. These will *always* be packaged 1 steak per package.

**Choose one:** Would you like Sirloin Steaks? **Yes or No**

Approximately how thick would you like your steaks? **½” ¾” 1”**

**NOTE:** If you circle “No,” lean portions will be added to your Ground Beef.

13. **Circle one**: Would you like your Porterhouse Steaks? **Yes or No**

Approximately how thick would you like your steaks? **½” ¾” 1”**

**Circle one:** How many steaks per package? **1 2 3 4**

**\*Extra charge of .50 cents per package for single wrapped steaks. \***

**NOTE:** If you circle “No,” lean portions will be added to your Ground Beef.

14. Circle one: Would you like your T-Bone Steaks? **Yes or No**

Approximately how thick would you like your steaks? **½” ¾” 1”**

**Circle one:** How many steaks per package? **1 2 3 4**

**\*Extra charge of .50 cents per package for single wrapped steaks. \***

**NOTE:** If you circle “No,” lean portions will be added to your Ground Beef.

12. **Circle one:** Would you want the Brisket? **Yes or No**

This cut has become an increasingly more popular cut for slow roasting or we can make it into Corned Beef. If you opt for either of these, we will need to know if you would like it left whole or cut in half.

**\*If you choose to have this made into corned beef, this process takes about 4 to 6 weeks longer and you would have to pick it up at a later date.\***

**NOTE:** If you circle “No,” lean portions will be added to your Ground Beef.

13. **Circle one**: Do you want the Flank Steak? **Yes or No**

**NOTE:** If you circle “No,” lean portions will be added to your Ground Beef.

14. **Circle one**: Do you want the Skirt Steak? **Yes or No**

**NOTE:** If you circle “No,” lean portions will be added to your Ground Beef.

15. Would you like any of the following items? **Please mark with “X” below.**

**Note: Each animal only has one heart, one tongue and one oxtail. It is not guaranteed you will get what you mark if you do not get a whole beef.**

Liver \_\_\_\_\_\_ Heart \_\_\_\_\_\_ Tongue \_\_\_\_\_\_ Oxtail \_\_\_\_\_\_\_

**\*The Liver will be sliced in approximately ¾# to 1# packages\***

**\*\*Any cuts that you do not take will go to your Ground Beef\*\***

**\*\*\*Your order will be double freezer paper wrapped. Each cut is labeled for ease of identification. When processing is completed your order is flash frozen and boxed. We will call you to let you know it is ready, and you will have ten business days to pick your order up without any additional storage charges\*\*\***