



4830 Dennis Monnett Road
Prince Frederick, MD 20678
410.474.4009 (call/text)
benson@monnett farms.com

Grass Fed Beef Order Form

Name: _____

Street Address: _____

City, State, Zip: _____

Phone: _____

Email: _____

Please Select One

_____ Side of Beef \$5.50 per pound (hanging weight approximately 250 - 300lb*)

_____ Quarter of Beef \$6.00 per pound (hanging weight approximately 100 - 150lb*)

**Price includes all processing fees. Price is determined by hanging weight of animal, not packaged weight. Hanging weight is the weight of a side of beef hanging in a meat cooler before being butchered into the usable cuts. The yield after butchering the side is usually around 60 - 70% of the hanging weight, depending on the cuts you select.*

Pick Up

Our beef will be processed the week of November 21, 2020 and available for pick up at Monnett Farms in Prince Frederick in mid-December. We will notify you approximately 1 week before the pickup date.

Payment

A \$500 deposit for sides of beef and \$250 for quarters of beef is due within three days of placing your order. Our preferred payment is electronic and we will send you an invoice to pay online.



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Quarter of Beef - Standard Order

We have a standard order for all quarters of beef, this is because each quarter must be cut the same way as the other from its side. Below is an inventory of what you can expect. Please keep in mind that the quantities will vary based on the animal.

Steak Thickness - 1"

Roast size - 3 lbs.

Ground Packs - 1 lb.

You'll get a mix of the following cuts:

- Rib Steaks
- Chuck Roasts
- T-Bone Steaks
- Porterhouse Steaks
- Sirloin Steaks
- Flat Iron Steaks
- London Broil
- Brisket
- Sirloin Tip Roasts
- Stew Meat
- Ground Beef
- Liver

Custom order form for sides of beef begins on following page

Monnett Farms Custom Beef Cut Order Form

A side of beef can be cut to your specifications. We can help you customize your order so you get exactly what you want. If you need assistance, please call us at 410.474.4009.

State Your Cut Preferences

Please use this section to state your preferences. The most popular choices are indicated in **bold** to identify which options you may be most familiar with.

Please select one from each option:

Size of roasts: 2 - 3lbs (smallest size) **3 - 4lbs (most popular)** 4 - 5lbs (family size)

Thickness of steaks: 3/4" **1" (most popular)** 1 1/4" 1 1/2" (filet thickness) 1 3/4"

Ground beef: **1lb pack (most popular)** 2lbs 5lbs 10lbs

Choose Your Cuts

A side of beef includes the front and hind quarters and can be broken into six sections: chuck, rib, brisket, loin, round and flank. You may choose from a variety of cut options in each section.

Front Quarter - The Chuck

The chuck is the largest section of beef. We recommend bone-in options for roast. Steaks from this section are cut boneless.

Choose bone-in or boneless chuck roasts or have the entire section added to ground beef:

Bone-in chuck roast Boneless chuck roast Ground

Choose up to 4 from the following selections. Meat not cut into steaks will be added to ground beef:

Ranch steak Flat iron steak Chuck eye steak Denver steak

Front Quarter - The Rib

There are seven ribs in this section of beef. There are three options for ribs, or the meat can be added to the ground beef.

Choose one of three options for ribs or have this section added to ground beef:

Short ribs Korean style short ribs Full rack Ground

Choose one of the following for the shank:

Osso bucco Soup bones Whole shank Ground

Choose one of the following:

Rib roast Rib steak (bone-in) Delmonico Steak Ground

Front Quarter - The Brisket

The brisket comes from the breast area. When left whole, it can weigh 6 to 10lbs. It is most popular to have the brisket cut in half or into smaller roasts.

Choose one of the following options:

Whole brisket Brisket cut in half Ground

Hind Quarter - The Tri-Tip

The tri-tip is a triangular section from the bottom sirloin. Options are to leave it whole as a roast or to add it to the ground beef.

Choose one of the following options:

Whole tri-tip roast (approximately 2lbs) Ground

Hind Quarter - The Loin

The loin can be broken into two sections: the short loin and the sirloin. Most steaks come from this section. You can select either T-bone & Porterhouse steaks **or** Filet Mignon & NY Strip (boneless) steaks from the short loin. We recommend choosing T-Bone & Porterhouse.

Choose one of the following options for steaks from the short loin:

T-bone & Porterhouse steaks Filet & NY Strip steak

Choose one of the following options for the sirloin:

Bone-in sirloin steak Boneless sirloin steak Ground

Choose one of the following or select ground only:

Sirloin tip roast Fajita meat Kabob meat Ground

Hind Quarter - The Round

The round comes from the rump and rear leg area. There are three basic sections: eye round, top round and bottom round.

Choose one of the following options for the eye round:

Steaks Roasts Kabob meat (cubed) Ground beef

Choose one of the following options for the top round:

London Broil Roasts Steaks Fajita meat (sliced) Ground beef

Choose one of the following options for the bottom round:

Roasts Steaks Stew meat (cubed) Ground beef

Hind Quarter - The Flank

The flank is a long, flat cut of meat. It can either be left whole as a steak or added to ground beef.

Choose one of the following options:

Leave whole (flank steak) Ground beef

Organs & Miscellaneous Cuts**Please indicate if you would like to receive any of the following organs:**

Liver Heart Kidney Sweetbreads (Pancreas/Thymus Gland)

Please indicate if you would like to receive any of the following additional cuts:

Tail (aka ox tail) Skirt Steak* Hanging Tender** Tongue Bones

* The skirt steak is cut from the diaphragm and often confused with the flank steak. Like a flank steak, it is long and flat and generally needs marinating or scoring to tenderize the meat.

** The hanging tender, also known as the butcher steak because it is fabled to be the cut that the butcher keeps for himself. It is a V-shaped piece of meat cut from the belly that hangs from the diaphragm.

Special Instructions

You may specify different items that you have an interest in and did not see in the cutting instructions.