

Instructions for completing a cutting sheet:

1. On the 2nd line, insert the date you are submitting the cutting sheet;
2. Circle whether you would like a **Front, Hind**, or Side (both Front & Hind).
3. If you want Heart, liver, tongue, or bones, circle or highlight the item; these extra cuts are available on a first come, first serve basis and, beyond 5 lbs, on a per lb. basis at \$2/lb.
4. Ox tail may also be available, at \$3.25/lb.
5. Generally the **yellow** (shaded) marks indicate where you need to make a decision. For example after Stew Meat indicate the total lbs you wish (stew meat is normally package in 2 lb packs, but you can change to 1 lbs packs if you prefer; highlight the change so we will see it).
6. Roasts - indicate the weight you prefer for any roasts;
7. Steaks - indicate the thickness and number of steaks per package you prefer for any steaks;
8. For the next section, the easiest may be to just delete the choice you don't want, so for example, if you do not want soup bones but rather prefer to have the meat cut off for hamburger, just delete "**Cut for Soup Bones OR**", leaving only "**Grind meat for Hamburger;**" If filling out the form out by hand, simply circle your the choices you want.
9. In some sections with multiple choices, you may mix and match; so for example you may wish the Chuck to be cut into one 3 ½ lb boneless roast and the balance ground for hamburger, in which case the Chuck line would read as follows:

_____ "**CHUCK**: one boneless 3 1/2lb ROAST remainder Hamburger"
10. Remember with the various roasts and steaks to indicate **bone-in** or **boneless**;
11. Special requests - If you have a special request, just ask; we will do what we can;
12. Wrapping: Our default is to have your meat wrapped in paper, and organized into larger plastic bags. Paper wrap both reduces plastic use, and holds up in the freezer for longer than plastic ("cryo") wrapping. However, if you wish your cuts of beef to be plastic wrapped, please make note of it.
13. In your email or cover note, please include your name, address, telephone #, cell phone # and email address. Also your preference for a larger, average or smaller quarter. The average quarter hangs at 140 lbs. and yields about 100 lbs. of dressed, wrapped meat. Finally indicate if you prefer your quarter early in the season (i.e October, November,) middle (December, January) or later (February+.)
14. You may pick up your beef at the Farm or directly from the butcher in Athol if it's more convenient for you. We will email you with the pick-up date and time. Occasionally we can make special arrangements for those of you coming from a long distance or for whom the delivery date in a conflict, please ask.
15. We accept cash or check (pay to Foxbard Farm) but are not equipped to handle credit cards.

Farm Contact Information:

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