



Meat Processing
219 Corporate Drive
Sibley, LA 71073
318-545-5808
parishmeats@gmail.com

Updated 8/19/26

Dropoff Date _____

Custom Cutting Order

Hanging Weight _____ lbs

Client Name: _____

Farmer Name: _____

Contact Phone Number: _____

Who is picking up the order? ☐ Farmer ☐ Client

Ear Tag # and Cattle Description: _____

Order Size: _____

Who is paying for the order? ☐ Farmer ☐ Client

Kill Fee \$100.00 per 1 head. This includes all disposal fees. Processing fee \$1.30/lb hanging weight. This includes cutting, vacuum sealing, labeling, boxing, and freezing.

Instructions

- 1) Circle one cutting option (Steak, Roast, Grind) and one special instruction for each beef section if it applies
- 2) Cuts are assumed boneless unless specifically requested
- 3) For special requests please place request in the notes section (May be subject to additional charge)

Example: Ribeye

Boneless Steaks

Grind

1/2" 3/4" 1" 1 1/4" 1 1/2" 2"

BEEF	Cut Style Option				Steak Thickness Option
Ribeye:	Boneless Steaks	Bone-In Steaks	Grind		3/4" 1" (Most Common) 1 1/4" 1 1/2"
NY Strips: and Tenderloin (Filet):	Steaks		Grind		3/4" 1" (Most Common) 1 1/4" 1 1/2"
	Steaks		Grind		1" 1 1/4" 1 1/2" 2" (Most Common)
OR					
T-bones:	Steaks		Grind		3/4" 1" (Most Common) 1 1/4" 1 1/2"
Sirloin:	Steaks	Roasts	Grind		3/4" 1" (Most Common) 1 1/4" 1 1/2"
Skirt:	Keep		Grind		
Flank:	Keep		Grind		
Brisket:	Whole	Cut In Half	Grind		
Chuck Roast:	Boneless Roasts	Bone-In Roasts	Grind		
Arm:	Roasts		Grind		
Bottom Round:	Roasts		Grind		
Eye of Round:	Whole	Cut In Half	Cubed Steaks	Grind	
Top Round:	Whole	Cubed Round Steaks	Cubed Steaks	Grind	
Stew Meat:	Keep		Grind		Typical is 8-12 lb for a half beef but may be less depending on roast selection
Ribs:	2" Short Ribs	6" Plate Ribs	Grind		
Ground Meat:	1 lb Packs	2 lb Packs	5 lb Packs		
Beef Fat:	Kidney Fat: All, None and/or Fat Trimmings: Quantity____, None				*\$0.50/lb to keep fat and bones.
Bones:	Marrow: All, None Split, Whole and/or Soup Bones: Quantity____, None				Bones and fat are packaged in 5lb bags.
Specialty Cuts: Ex. Tri-Tip Roast and Coulotte Roast	Description _____				*\$10.00 per half for specialty cuts or items not listed on the cut sheet.
Add-Ons:	Snack Sticks	Smoked Sausage	Patties		*Snack Sticks: \$7/lb, 15 lb minimum. *Smoked Sausage: \$4/lb, 25 lb minimum. *Patties: \$2/lb, 50 lb minimum.
Split Order into 1/4 Portions	Yes	No			*\$20.00 per half (\$40.00 for whole) to split order into 1/4 portions.

Notes: