



**Mountain Side Farm**  
**154 Mountain Road**  
**Bloomington, NY 12721**  
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**Cut instructions For Tag # \_\_\_\_\_**

**Porterhouse: \_\_\_\_\_**

**T-Bone: \_\_\_\_\_**

**Ribeye/Delmonico: \_\_\_\_\_**

**NY Strip/Shell: \_\_\_\_\_**

**Tenderloin: \_\_\_\_\_**

**Sirloin Bone in: \_\_\_\_\_**

**Boneless sirloin: \_\_\_\_\_**

**Sirloin Tip: \_\_\_\_\_**

**Flank: \_\_\_\_\_**

**Hanger: \_\_\_\_\_**

**Cut instructions For Tag # \_\_\_\_\_**

**Skirt:** \_\_\_\_\_

**London Broil:** \_\_\_\_\_

**Steaks:** \_\_\_\_\_

**Chuck:**

**Roasts:** \_\_\_\_\_

**Brisket:** \_\_\_\_\_

**Eye Round:** \_\_\_\_\_

**Short Ribs:** \_\_\_\_\_

**Kababs/stew:** \_\_\_\_\_

**Heart:** \_\_\_\_\_

**Tongue:** \_\_\_\_\_

**Liver:** \_\_\_\_\_

**Ox Tail:** \_\_\_\_\_

**Soup Bones:** \_\_\_\_\_

**Shank:** \_\_\_\_\_

**Ground Beef:** \_\_\_\_\_

**Patties:**

**4oz** \_\_\_\_\_

**6oz** \_\_\_\_\_

**8oz** \_\_\_\_\_

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**Additional Information:**



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## **Cheat Sheet:**

<b>Porter House:</b>	<b>Normally 1" Thick Cut</b>
<b>T-Bone:</b>	<b>Normally 1" Thick Cut</b>
<b>Ribeye/Delmonico:</b>	<b>Normally 1" Thick Cut or Roast</b>
<b>NY Strip/Shell:</b>	<b>Normally 1" Thick Cut</b>
<b>Tenderloin/Filet mignon:</b>	<b>Normally 1 ½ Thick Cut or Whole</b>
<b>Sirloin Bone IN/ Bone out</b>	<b>Normally 1" Thick Cut or Roast</b>
<b>Sirloin Tip:</b>	<b>Normally 1" thick cut or Roast</b>
<b>Flank:</b>	<b>Thin cut 2 to a Whole</b>
<b>Hanger:</b>	<b>Only One-Butcher trims &amp; wraps</b>
<b>Skirt:</b>	<b>Butcher trims and wraps</b>
<b>London Broil:</b>	<b>Normally 1" cuts or Top and Bottom Round Roasts or Grind</b>
<b>Chuck:</b>	<b>Normally 1" Thick cuts or Roasts Or Grind</b>
<b>Brisket:</b>	<b>Whole, Half or Quarter or Corned</b>
<b>Eye Round Roast Or Steaks:</b>	<b>Whole, Half or Grind Steaks 1"</b>

	<b>Thick</b>
<b>Bolar Roast:(front Shoulder)</b>	<b>4 Roast about 3lbs or Grind</b>
<b>Short Ribs:</b>	<b>4 ribs 4" long to a pack or Whole</b>
<b>Kabobs/Stew</b>	<b>1 lb packs</b>
<b>Heart:</b>	<b>Whole</b>
<b>Tongue:</b>	<b>Whole</b>
<b>Liver:</b>	<b>½ " to ¾ " sliced two to a pack</b>
<b>Soup Bones:</b>	<b>3" to 4" Long</b>
<b>Shank:</b>	<b>2" cut or Grind or Kakob meat</b>
<b>Ground Beef:</b>	<b>1LB Packs</b>
<b>Patties:</b>	<b>4oz, 6oz, 8oz Patties</b>

**Notes:**

- Any cut that you don't want you can grind for chop meat or patties.
- Patties are 4 to a package
- Specify average size of roast per a package butcher will do their best.
- The butcher can cut your meat pretty much how you want it, just need to specify on cut sheet.