

Ferguson Family Ranches

Liza Clarke (970) 318-5514
Tyler Ferguson (970) 901-8827
Katy Ferguson (970) 901-5514
fergusonbeef@gmail.com



Name: _____
Address: _____
City/State: _____
Phone: _____
Email: _____

BEEF CUTTING INSTRUCTIONS

WHOLE HALF

(Please circle one)

Please circle your choices below:

Steak Thickness *3/4" 1" 1 1/4" 1 1/2"* Steaks per Package? _____

T-Bones (bone-in) or New York & Tenderloins (boneless)
(If New York and Tenderloins, Sirloins will be boneless)

Rib Steak (bone-in) or Rib Eyes (boneless) or Prime Rib Roast (decreases amount of ribeye)

Sirloin Steak; *bone in or boneless* Steaks per Package? _____

Sirloin Tip; *Steak or Roast* Tip Steaks Tenderized? *Yes or No*

Round Steak *Yes or No* Tenderized *Yes or No*
One half in a package or 2 halves in a package

Roast Size: *2-3 lbs 3-4lbs 4-5lbs Bone-In or Boneless*

Proudly Processed by:
Homestead Natural Meats
741 West 5th Street
Delta, CO 81416
www.homesteadmeats.com

Chuck Arm Rump Pike's Peak Tri-Tip

(Circle roasts you would like. Any you don't want will be put into ground beef)

Ground Beef *1LB 1.5 LB 2LB 5LB* (packaged in plastic chubs)

Patties *Yes or No* Size *1/4 lb 1/3lb 1/2lb*
Pounds of Patties _____ (minimum of 30 LBS @ \$0.60 per lb additional charge)

Please circle yes or no on the following:

Flank *Yes or No* Brisket *Yes or No* Liver *Yes or No* Stew Meat *Yes or No*
Skirt *Yes or No* Short Ribs *Yes or No* Soup Bones *Yes or No* Dog Bones *Yes or No*
Liver *Yes or No* Heart *Yes or No* Tongue *Yes or No* Oxtail *Yes or No*

Please call with any questions, we will be happy to help!