



# HILLHOUSE PASTURES

*Local / Sustainable / Kind*

Thank you for your interest in Hillhouse Pastures!

As a small-scale regenerative farm in northern Mississippi, we are honored to offer you quality pasture-raised and grass-fed beef.

Customers who order a side of beef will have the ground, roast, brisket, and steaks cut to their personalized specifications, as well as their share of bones and organ meat. A side is approximately half a cow.

A deposit of \$250 is required and the balance is due upon delivery.

We sell our meat by hanging weight. Approximately 60% of the animal's live weight will be its hanging weight. That means a 1000 lb cow will have a hanging weight of 600 lbs (300 lbs per half). A cow typically yields 70% of the hanging weight as finished beef (420/210 lbs packaged beef). We price our beef by the hanging weight at \$6/lb. Final cost will vary slightly depending on the size of the animal. Even the best cuts are offered at this price, making it very economical.

To place your order, please fill out the following form by making a selection in each category. One form is for one side of beef; use a separate form for each additional side requested. Once completed, send the form(s) to [info@hillhousepastures.com](mailto:info@hillhousepastures.com) and we will get back to you.

With gratitude,

Hillhouse Pastures

662.834.1344

[info@hillhousepastures.com](mailto:info@hillhousepastures.com)



# HILLHOUSE PASTURES

## CUT SHEET

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

### I. CHUCK (35-40 lbs of beef)

Number of chuck roasts (standard: 4 lbs)::  0  1  2  3  4  5  
 Bone-In **or**  Boneless

*Any chuck not made into roasts will be automatically ground.*

Short Ribs:  Left on the bone **or**  Ground

Special Instructions:

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### II. RIB (10-15 lbs of beef)

**Choose One:**

**Option 1:** Cut the whole rib into roasts: Number of rib roasts:  1  2  3  
 Bone-In **or**  Boneless

**Option 2:** Cut the whole rib into ribeye steak (*approx. 10 standard steaks*):

Thickness: \_\_\_\_\_ inch (*standard: 1¼ inch*) (*3 in. maximum*)

Number of ribeye steaks per package: \_\_\_\_\_  Bone-In **or**  Boneless

**Option 3:** Cut some roasts and some ribeye steaks. Please specify:

Special Instructions:

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### III. SHORT LOIN & TENDERLOIN (XXX lbs of beef)

**Choose One:**

- Option 1:** Cut the whole loin into T-bone steaks:

Thickness: \_\_\_\_\_ inch (*standard: 1 inch*) (*range: 3/4 - 1 1/2 inches, standard*)

Number of T-bone steaks per package: \_\_\_\_\_

- Option 2:** Use the loin for steaks and roasts. Please specify:

Leave tenderloin whole

**OR**

Cut tenderloin into steaks (*filet mignon*)

Thickness: \_\_\_\_\_ inch (*standard: 1 3/4 in*)

Number of steaks per package: \_\_\_\_\_

Leave strip whole (*strip roast*)

**OR**

Cut strip into steaks (*NY strip*)

Thickness: \_\_\_\_\_ inch (*standard: 1 in*)

Number of steaks per package: \_\_\_\_\_

Special Instructions:

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### IV. SIRLOIN (16 lbs of beef)

Separate out tri-tip roast (~2lbs):

YES

NO

- Cut the sirloin into steaks:

Thickness: \_\_\_\_\_ inch (*range: 3/4 - 2 inches*)

Number of steaks per package:

0

1

2

### V. ROUND (32+ lbs of beef) (standard: 4lbs)

Eye of Round Rump Roast:

0

1

Top Round Roast:

0

1

2

3

4

Bottom Round Roast:

0

1

2

3

4

***Any round not made into roasts will be automatically ground.***

Special Instructions:

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**VI. BRISKET (XXX lbs of beef)**

- Whole       Ground

**VII. PLATE/SKIRT (XXX lbs of beef)**

- Whole       Ground

**VIII. FLANK (XXX lbs of beef)**

- Whole       Ground

**IX. SHANK (XXX lbs of beef)**

- On the bone (*for stewing*)       Ground (*marrow bones will come separately*)

**X. OFFAL**

Please indicate which of the following you would like to receive:

- Heart: \_\_\_\_\_ whole **or** \_\_\_\_\_ sliced       Oxtail (*1/2 per side of beef*)  
 Liver       Bones       Tongue

**XI. GROUND BEEF/STEW MEAT PACKAGING**

Ground Beef: \_\_\_\_\_ lbs per package (*standard: 1 to 2 lbs*)

Stew Meat: \_\_\_\_\_ lbs per package (*standard: 1 to 2 lbs*)

Additional Comments:

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**THANK YOU FOR YOUR ORDER!**

