

Cut Sheet Instructions

Thank you for choosing Pleasant Valley Meats! We look forward to working with you and hope that this sheet helps with any questions you may have!

- We are able to separate your cow into halves or quarters. **If you choose to have it quartered, 2 quarters need to be on one cut sheet! This means both quarters will be cut exactly the same way!** Halves can be on separate cut sheets or one whole cut sheet depending on if you want different cuts
- Please place a check mark next to any cut you would like! We will give you as many of that particular cut as possible unless you specify a certain number that you would like
- Any item that has a * has an additional price listed in the *additional charges* section
- Everything will come vacuum packed!
- If you would like only 1 steak/package we charge a \$10 fee
- The NY Strip & Filet Mignon come from the same area as the T-Bone & Porterhouse Steaks. If you are only processing ½ a cow you will need to choose one or the other. If you are processing a whole cow and check both you will receive ½ NY Strip/Filet Mignon and ½ T-Bone/Porterhouse Steaks
- If your cow is over 30 months there is a **\$75 fee** and we cannot return the neck and back bone. This means that you cannot have T-bone and Porterhouse steaks, you will have to choose Filet Mignon and NY Strip instead. It also means that your Ribeye steaks will be boneless!
- Stew meat, fajita meat & cube steak typically come from the round area. Please do not ask for all of your round roasts if you want any of these.
- If you would like stew meat, fajita meat, patties or cube steak please list how many pounds. There is a 20 pound minimum on burger patties!
- Lastly, PLEASE make sure to have your cut sheet ready at drop off. There will be a **\$20 late fee** if we do not have it on or before your drop off date.

If you have any other questions, please call at 434-395-1262 or email me at pleasantvalleymeats@gmail.com and I will be happy to help!

