



4F FARM 2U

AKAUSHI WAGYU BEEF

4F Farm 2U
Poplarville, MS

(504) 544-4219

4f.farm2u@gmail.com

Live Weight: _____

Hang Weight: _____

Ear tag#: _____

BY LAW - you must provide your First/Last name and a physical address. *PO BOXES are not valid*

Name/Client: _____

Farm Name: _____ Date: _____

Address: _____ Phone: _____

***Invoices sent via text unless
otherwise requested**

Hang time is approximately 14 days

CHUCK	Chuck Roast	or	Chuck Steak	BONE: IN OR OUT	lb pack/ per pack	Cut Width
	Shoulder Roast	or	Shoulder Steak	BONE: IN OR OUT	lb pack/ per pack	Cut Width
RIB	Ribeye Steak	BONE: IN or OUT		_____ # per pack	_____ Cut Width	
	Short Ribs	YES OR NO		#		
	Back Ribs	YES OR NO				
BRISKET	Whole	or	Half	OTHER		
LOIN	Tri-Tip	Whole or Half		Skirt Steak Whole or Half Flank Steak Whole or Half Stew Meat _____ lb/Pack Ground Meat _____ lb/Pack <u>Ground & Stew Options</u> Ground Meat - 1lb or 2lb packs Stew Meat - 10lbs included Any cuts not selected will be ground.		
	Top Sirloin Steak	_____ # per pack	_____ Cut Width			
	Filet Mignon	_____ # per pack	_____ Cut Width			
	New York Strip	_____ # per pack	_____ Cut Width			
	OR					
	Filet Mignon	_____ # per pack	_____ Cut Width			
	Porterhouse	_____ # per pack	_____ Cut Width			
	T - Bone	_____ # per pack	_____ Cut Width			
Quantity of filets will be affected by Porterhouse Cuts						
ROUND	Top Round	_____ CUBED*	_____ Steaks	OR	_____ LB ROASTS	_____ Per pack
	Eye Round	_____ CUBED*	_____ Steaks	OR	_____ LB ROASTS	_____ Per pack
	Bottom Round	_____ CUBED*	_____ Steaks	OR	_____ LB ROASTS	_____ Per pack
	Sirloin Tip	_____ CUBED*	_____ Steaks	OR	_____ LB ROASTS	_____ Per pack
*Tenderizing (cubed)						
Organs o Heart o Tongue o Kidney o Liver o Testicles o Oxtail o NO ORGANS Requested			Special Instructions/Requests: _____ _____			

*****BEEF WILL PROCESS USING A HOUSE CUT SHEET IF THIS FORM IS NOT SUBMITTED WITHIN 5 DAYS AFTER SLAUGHTER.*****

NOTE: All Beef over 30 months will receive bone out cuts (ribeyes, chucks, etc.)