



The Local Butcher

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Farm/Customer Name: _____ / _____ Phone Number: _____
Steak/Chop Thickness (in.) _____ Roast Weight lbs.) _____

Please circle the wanted cuts and leave those that should be ground blank. You may indicate quantities desired and we will do our best to accommodate your request. You may request 1/2 and 1/2 on any cut if you are getting both sides of the animal. Please feel free to write notes at the bottom of the sheet. Be sure to circle Fresh/Frozen and Bone-in/Boneless or we will choose for you.

Hams - 2: Fresh Frozen Whole	Bones Y or N
Roasts Bone-in Boneless	Leaf Fat Y or N
Steaks Bone-in Boneless	Back Fat Y or N
Loins - 2: Tenderloin Baby Back Ribs (When chops are boneless)	Spareribs Y or N
Country Ribs	Hocks - 4 Y or N
Roasts Bone-in Boneless	Jowls Y or N
Chops Bone-in Boneless 2/pkg 4/pkg	
Bellies - 2: Fresh Frozen Whole 1lb pkg	Organs (If available)
Shoulder/Butt - 2: Roasts Bone-in Boneless	____ Heart
Butt Chops Bone-in Boneless 2/pkg 4/pkg	____ Tongue
Southern Style Ribs	____ Kidney
Shoulder/Picnic - 2: Whole Cut in Half	____ Liver
Bone-in Boneless	

Seasoning: (25lb min/Flavor)	Please indicate order of preference	Packaging and Miscellaneous
Breakfast #lbs_____		Ground: Bulker or N
Chorizo #lbs_____		1 lb
Garlic basil #lbs_____		2 lb
Sweet Italian #lbs_____		5 lb
Mild Hot Italian #lbs_____		10 lb
Merguez #lbs_____		
Ground Pork #lbs_____		

Ground from all your animals will be pooled unless otherwise noted 10/11/24

Notes: _____