

# Bylers Custom Cutting

Hans Byler Family 540-820-2086  
6305 Orchard Drive., Timberville, VA

Please bring completed forms when  
dropping off beef (preferred)  
or  
email: [bylertools@gmail.com](mailto:bylertools@gmail.com)

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

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

Weight: \_\_\_\_\_ Purchased From: \_\_\_\_\_ Date: \_\_\_\_\_

Whole Beef      Side      Split Side      FQ      HQ

## Hind Quarter (if not checked the cuts will be ground into burger)

- ( ) T-Bone / Porterhouse Steaks  $\frac{3}{4}$ " 1" ( " ) \_\_\_\_\_/pkg
- ( ) Filet Mignon  $\frac{3}{4}$ " 1" ( " ) \_\_\_\_\_/pkg
- ( ) New York Strip Steak  $\frac{3}{4}$ " 1" ( " ) \_\_\_\_\_/pkg
- ( ) Sirloin Steak  $\frac{3}{4}$ " 1" ( " ) \_\_\_\_\_/pkg
- ( ) Sirloin Tip \_\_\_\_\_lb. Roasts *or* Steak  $\frac{3}{4}$ " 1" ( " ) \_\_\_\_\_/pkg
- ( ) Top Round Steak  $\frac{3}{4}$ " 1" ( " ) \_\_\_\_\_/pkg
- ( ) London Broil (2" thick)
- ( ) Cube Steak \_\_\_\_\_/pkg
- ( ) Rump Roast \_\_\_\_\_ lbs. each
- ( ) Bottom Round \_\_\_\_\_ lbs. each
- ( ) Eye of Round \_\_\_\_\_ lbs. each

## Front Quarter

- ( ) Delmonico Steaks (boneless)  $\frac{3}{4}$ " 1" ( " ) \_\_\_\_\_/pkg
- ( ) Rib Steak (bone-in)  $\frac{3}{4}$ " 1" ( " ) \_\_\_\_\_/pkg
- ( ) Prime Rib Roast (bone-in *or* boneless) \_\_\_\_\_ lbs. each
- ( ) Chuck Roast \_\_\_\_\_ lbs. each
- ( ) Shoulder Roast \_\_\_\_\_ lbs. each
- ( ) Brisket halves *or* whole
- ( ) Short Ribs

## Other Cuts:

- \_\_\_\_\_ pkgs of Soupbones, ( ) Broth bones, ( ) Dogbones  
\_\_\_\_\_ pkgs of Stew @ \_\_\_\_\_ lbs/pkg *or* \_\_\_\_\_ lbs. of Canning
- ( ) Ground Beef \_\_\_\_\_ lbs. /pkg medium lean extra lean
  - ( ) Patties \_\_\_\_\_ # of pkgs, with \_\_\_\_\_ patties/pkg
  - ( ) Liver ( ) Heart ( ) Tongue

## 2025 Prices:

Beef age>30 month \$50/head  
Beef slaughtered: \$90/head  
Disposal fee: \$10/head  
Cut and vacuum seal (based on hanging weight) \$1/lb  
Hamburger patties: \$1.25/lb  
Stew, Canning \$75/lb.  
One steak/pkg \$15/half  
Half Divided 2 ways:  
Standard Cut: \$15/qtr  
Customized Cut \$25/qtr  
Late fee for cutsheets not received when beef is dropped off \$10/cutsheet  
Beef will be vacuum sealed and burger in bags (logs)

## Important!!!

**Pickup Availability:** Because of limited freezer space, meat is expected to be picked up the day after you are called. If only certain days work for you, we cut your beef accordingly. We will be cutting your beef 11-13 days after it was slaughtered. Generally, we are at the shop 7-5 M-W, 7-3 on Thurs. Fri. & Sat. by appointment only.

Please check only what will work with your schedule:

- ( ) Flexible ( ) Mon. pm
- ( ) Tues. am ( ) Tues. pm
- ( ) Wed. am ( ) Wed. pm
- ( ) Thurs. am ( ) Thur. pm
- Other: \_\_\_\_\_