

Drop off	In Person	Phone	Online
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Sylvester Quality Meats

Date: _____

1793 California Road

Name: _____

Westfield, PA 16950

Phone: _____

(814) 367-5803

USDA Y N

Office use: **OVER 30 Months old**

Purchased from: _____

TAG # _____ Hg Wt. _____

Find this form at... sylvesterqualitymeats.com

GRIND ALL

BEEF:

Whole Half Split Side Servings _____

Roast wt. _____ lbs. Steak Thickness $\frac{1}{2}$ $\frac{3}{4}$ 1 1 $\frac{1}{4}$ 1 $\frac{1}{2}$

Chuck: All Roasts All Steaks Both Bolar Roast Flat Iron Steak Grind

Rib: bone In or boneless *note: * (over 30 mo. old must be boneless cuts, applies to all steaks)*

All Roasts All Steak Both Rib Steak or Delmonico Grind Rib

Brisket Short Ribs Soup Bone Stew Meat _____ lbs. 1 lb.pk. 2 lb.pk.

Round: Top Round - Roast / Steaks / London Broil / Grind

Eye Round- Roast / Steaks / Grind **Tip**- Roast / Steaks / Grind

Rump Roast- / Grind Rump **Sandwich Steak** 10lb. min. _____ lb.

Flank Steak Skirt Steak Hanger Steak

Beef Loin: T-Bone Porterhouse Sirloin Grind Loin

*Would you prefer NY strip & Fillet Mignon instead of T-Bone & Porterhouse? Y / N

Ground Beef: Bulk 1 lb. 2 lb. Patties (20 lb minimum) 4oz. 6oz. _____ lbs.

Snack Stix (15 lb. min) _____ lbs. flavor (_____)

Summer Sausage (13/20 lb. min) _____ lbs. flavor (_____) With Cheese: Cheddar Pepper Jack

choose flavor (O)Original - (HY) Hickory - (P)Pepper - (PG) Pepper Garlic - (JAL)Jalapeno - (MES)Mesquite - (HB)Hunters Blend

Notes _____

Heart Liver Tongue Tail

For processing floor use only: PreGrind _____ Grind _____ Signed _____