

# SYLVESTER QUALITY MEATS

# DEER / VENISON PROCESSING

NAME \_\_\_\_\_ DATE \_\_\_\_\_ TAG # \_\_\_\_\_

PHONE # \_\_\_\_\_ CELL # \_\_\_\_\_

All cuts are boneless

QUARTERED  \$ 80.00

DEBONED  \$ 60.00

INSIDE TENDER- GRIND  WHOLE  BACKSTRAP- GRIND  WHOLE  STEAK  BUTTERFLY

ROUND- GRIND  WHOLE  STEAK  SMOKE  (\$1/lb) TIP- GRIND  WHOLE  STEAK

GROUND MEAT-  1 lb. pkgs. beef trim  or pork trim  \$1.50/lb. 15/85 % ratio

Total meat for grind before added trim \_\_\_\_\_ lbs. \_\_\_\_\_ lbs. of added trim X \$1.50 = \$ \_\_\_\_\_

Regular Hotdogs- lbs. to send \_\_\_\_\_ lbs. note X 2 = \_\_\_\_\_ lbs. X \$3.50 = \$ \_\_\_\_\_

PJ Cheese Hotdogs- lbs. to send \_\_\_\_\_ lbs. note X 2 = \_\_\_\_\_ lbs. X \$4.00 = \$ \_\_\_\_\_

BULK SAUSAGE 1 lb. pkg. \$.75/lb. TOTAL POUNDS SAUSAGE x \$.75 \$ \_\_\_\_\_

Breakfast  \_\_\_\_\_ lbs. Sweet Italian  \_\_\_\_\_ lbs. Hot Italian  \_\_\_\_\_ lbs.

Canning Meat \$1/lb. (Bulk packaged, left unfrozen) \_\_\_\_\_ lbs. \$ \_\_\_\_\_

Comments \_\_\_\_\_ Stew Meat \$1/lb.  \_\_\_\_\_ lbs. \$ \_\_\_\_\_

\_\_\_\_\_ Sandwich Steak \$1/lb.  \_\_\_\_\_ lbs. \$ \_\_\_\_\_

\_\_\_\_\_ Total Smoked \_\_\_\_\_ lbs x \$1.00 \$ \_\_\_\_\_

All snack sticks, jerky, and summer sausage need a minimum of 3 - 4 days

Choose from the following Seasonings for below options...

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

• Snack Sticks (15lb. min.) @\$3.50 lb. flavor ( \_\_\_\_\_ ) \_\_\_\_\_ lbs. \$ \_\_\_\_\_

• Sliced Jerky (10 lb. min.) @ \$5.00 lb. flavor ( \_\_\_\_\_ ) \_\_\_\_\_ lbs. \$ \_\_\_\_\_

• Summer Sausage 13lbs ven+7lbs smoked pork=20lb. yield @\$5.00 lb. flavor ( \_\_\_\_\_ )\$ \_\_\_\_\_

↳  High temp. cheese: Pepper Jack  or Cheddar  (1 lb. per 20lb. meat) @ \$12.00 \$ \_\_\_\_\_

Other \_\_\_\_\_ \$ \_\_\_\_\_



Revised 2018 season

TOTAL DUE \$ \_\_\_\_\_

PICKUP DATE \_\_\_\_\_