

SYLVESTER QUALITY MEATS

DEER / VENISON PROCESSING

NAME _____ DATE _____ TAG # _____

PHONE # _____ CELL # _____

All cuts are boneless BUCK / DOE Save Head FIELD DRESSED \$ 100.00

Cape = \$15.00 \$ _____

Cut out Horns = \$5.00 \$ _____

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 _____ \$ _____



TOTAL DUE \$ _____

PICKUP DATE _____