## SYLVESTER QUALITY MEATS

## **DEER / VENISON PROCESSING**

NAME		D	ATE	LOT #
PHONE #			Please Circle One	PA or NY
All cuts are bonel	ess BUCK / DOE	Save Head 🗌	FIELD DRESSEL	2 \$ 120.00
INSIDE TENDER- W	VHOLE GRIND		Cut out Antlers = \$5.0	0   \$
BACKSTRAP- WHO	DLE STEAK BUTTERF	:LY GRIND	Cape = \$20.0	o 🗆 \$
TIP- WHOLE	STEAK GRIND			
ROUND- WHOLE	]→ (SMOKED Y or N) STEAH	SANDWICH ST	EAK → (SMOKED Y	or N) GRIND
GROUND MEAT-	🔲 1 lo. pkgs. 💢 Trim added	d: BEEF o	r PORK \$1.50	/lb. 15/85 % ratio
Total meat for grin	d before added trim	lbslb	s. of added trim X \$1.5	50 = \$
Regular Hotdogs-	lbs. to sendlbs <mark>. <u>note</u></mark>	X 2 =lbs. X	\$5.0 <mark>0 =</mark>	\$
PJ Cheese Hotdogs	s- lbs. to sendlbs <mark>. <i>no</i></mark>	<u>te_</u> X 2 =lbs.	X \$6.00 =	\$
Bulk sausage 1 lb.	packages. Trim added	to sausage: POR	or BEEF	
Total meat for grin	d before added trim	lbslb	s. of added trim X\$1.5	50 = \$
Breakfast	lbs. Sweet Italian 🗌	_lbs. Hot Italian	lbs. x75¢	/lb. \$
	Can	ning Meat \$1/lb.	(FROZEN YorN)	lbs. \$
Comments		Stew	/ <b>Meat</b> \$1/lb. 🗌	lbs. \$
<del></del>		Sandv	vich Steak \$1/lb	lbs. \$
· · · · · · · · · · · · · · · · · · ·		Smoked Sandv	wich Steak \$3/lb l	bs. \$
Choose from the fo	ollowing seasonings for below		Smokedlbs x \$2	.00 \$
(O) <u>Original</u> – (HY) <u>H</u>	<u> Hickory – (P)Pepper – (PG) Pep</u> p	<u>oer Garlic</u> – (MES) <u>Me</u> s	squite –(JAL) <u>Jalapeno</u> –	(HB) <u>Hunters Blend</u>
Snack Sticks	s (15lb. min.) @\$4.00 lb. fla	avor ()		os. \$
Sliced Jerky (8 lb min.) @ \$6.00 lb. flavor ()lbs. \$				
Summer Sa	usage <b>13lbs ven + smoked po</b>	ork added. <mark>\$100 per</mark>	batch flavor (	) \$
<b>↓</b> ☐ With ch	eese: <u>Pepper Jack</u> or <u>Ch</u>	eddar 🗌 @ \$12.00		\$
All	snack sticks, jerky, and summer sa	<mark>usage need a minimum o</mark>	o <u>f 3 - 4 days</u> Boxing F	ee \$
	Other			\$
	Revised 2023 season		TOTAL DUE \$	
	Signed in by:		PICKUP DATE	