

# SYLVESTER QUALITY MEATS

# DEER / VENISON PROCESSING

NAME \_\_\_\_\_ DATE \_\_\_\_\_

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

All cuts are boneless

**NO HOTDOGS AVAILABLE AT THIS TIME**

**CHUNK**

**GROUND MEAT-**  1 lb. pkgs. **Trim added:** BEEF  **or** PORK  \$1.50/lb. 15/85 % ratio

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

Grinding & bagging fee \$1/lb. Total Pounds \_\_\_\_\_ x \$1.00 \$ \_\_\_\_\_

**Bulk sausage 1 lb. packages.** **Trim added to sausage:** PORK  **or** BEEF

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

Breakfast  \_\_\_\_\_ lbs. Sweet Italian  \_\_\_\_\_ lbs. Hot Italian  \_\_\_\_\_ lbs. x75¢/lb. \$ \_\_\_\_\_

Grinding & bagging fee \$2/lb. Total Pounds \_\_\_\_\_ x \$2.00 \$ \_\_\_\_\_

Comments \_\_\_\_\_

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

\_\_\_\_\_ **Smoked Sandwich Steak** \$3/lb. \_\_\_\_\_ lbs. \$ \_\_\_\_\_

\_\_\_\_\_ **Other Smoked** \_\_\_\_\_ lbs x \$2.00 \$ \_\_\_\_\_

**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 Stix (15lb. min.) @\$4.00 lb. flavor ( \_\_\_\_\_ ) \_\_\_\_\_ lbs. \$ \_\_\_\_\_

Sliced Jerky (8 lb. min.) @ \$6.00 lb. flavor ( \_\_\_\_\_ ) \_\_\_\_\_ lbs. \$ \_\_\_\_\_

Summer Sausage **13lbs ven + smoked pork added. \$105 per batch** flavor ( \_\_\_\_\_ ) \$ \_\_\_\_\_

With cheese: Pepper Jack  **or** Cheddar  @ \$12.00 \$ \_\_\_\_\_

Boxing Fee \$ \_\_\_\_\_

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

Revised 2024 season

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

Signed in by: \_\_\_\_\_

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

