

SYLVESTER QUALITY MEATS

DEER / VENISON PROCESSING

NAME _____ DATE _____ LOT # _____

PHONE # _____ CELL # _____

All cuts are boneless BUCK / DOE Save Head **FIELD DRESSED (\$140)** \$ _____

INSIDE TENDER- WHOLE GRIND Cut out Antlers = \$5.00 \$ _____

BACKSTRAP- WHOLE STEAK BUTTERFLY GRIND Cape = \$25.00 \$ _____

TIP- WHOLE STEAK GRIND

ROUND- WHOLE → (SMOKED Y or N) STEAK SANDWICH STEAK → (SMOKED Y or N) GRIND

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 = \$ _____

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. \$ _____

NO HOTDOGS AVAILABLE AT THIS TIME Canning Meat \$1/lb. (FROZEN Y or N) _____ lbs. \$ _____

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

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

_____ Smoked Sandwich Steak \$3/lb. _____ lbs. \$ _____

_____ Other Smoked _____ lbs x \$2.00 \$ _____

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 \$ _____

All snack sticks, jerky, and summer sausage need a minimum of 3 - 4 days Boxing Fee \$ _____

Other _____ \$ _____

Revised 2024 season

TOTAL DUE \$ _____

Signed in by: _____

PICKUP DATE _____

