

SEDORE MEATS

PROCESSING SHEET

Circle One Whole Side Beef Front 1/4 Hind 1/4
Steak Thickness 1" 1-1/4" 1-1/2" 1-3/4 "
Steaks per Package: 1 or 2 Pound per Roast _____
Ground Beef: 1 lb or 2 lb Keep Fat: YES or NO
Stir fry _____ lbs total Stewing Beef _____ lbs total
Hamburger Patties Yes or No (Extra charge per pound @45lbs min)

Soup bones: YES or NO / THORS HAMMER or CROSS CUT SHANK

Denver Steak: WHOLE or CUT

Arm Roast: YES or NO / Dog bones: YES or NO

Front Quarter

Prime Rib Roast Steak Some of Each : _____

Short Ribs Braising Rib Texas/ Dyno Rib Both

Blade Roast or Steak or Ground Beef

Brisket Whole or Rolled/Tied Ground Beef

Skirt Steak: YES OR NO / Plate: YES or NO

HIND QUARTER

Inside Round Roast London Broil Stew/Stir

Outside Round Roast Ground Beef Stew

Sirloin Tip Roast Ground Beef

Bone In Porterhouse, T-Bone, Wing

or

Boneless Strip Loins, Tenderloin Whole or Fillets

Flank Steak: YES or NO / Tri Tip: YES or NO / Sirloin Flap: YES or NO

Additional Instructions

Customer Name _____ **Phone Number** _____

SLAUGHTERHOUSE INVOICE#: _____

SIDE WEIGHT: _____

PRICE SOLD PP: _____

PICK UP DATE: _____

FREEZER ORDER #: _____

PAYMENT TYPE: _____