

# 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      Mix: 70/30 - 80/20 - 90/10  
Stir fry \_\_\_\_\_ lbs total      Stewing Beef \_\_\_\_\_ lbs total  
Hamburger Patties      Yes or No ( \$2.25 per pound @45lbs minimum)

Soup bones: YES or NO / Thor's Hammer: YES or NO

Denver Steak: WHOLE or CUT / Top Blade: Flat Iron or Feather Stk

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  
Sirloin      Bone in or Boneless  
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: \_\_\_\_\_