

Sheldon Meats

Beef Processing Instructions

616-875-8598 // 7405 Port Sheldon St Hudsonville MI 49426 // sheldonmeats7405@gmail.com

Date Coming In _____ Hanging Weight _____
 Raised By _____ Phone _____
 Processed For _____ Phone _____

HIND

Choose One:

- Round Steak _____
- Swiss Steak _____
- Round Roast _____ lb/pkg

Choose One:

- Sizzler Steak _____ qty/pkg
- Sirloin Tip Roast _____ lb/pkg

Choose One:

- Rump Roast _____ lb/pkg
- Make Rump Roast into burger

	QTY/PKG	THICKNESS
<input type="checkbox"/> Sirloin Steak	_____	_____
<input type="checkbox"/> T Bone Steak	_____	_____
<input type="checkbox"/> Porterhouse Steak	_____	_____
<input type="checkbox"/> Tenderloin Steak	_____	_____

FRONT

	QTY/PKG	THICKNESS
<input type="checkbox"/> Rib Steak	_____	_____
<input type="checkbox"/> Delmonico Steak	_____	_____
<input type="checkbox"/> Prime Rib	_____	_____

with bone without bone

Choose One or Both:

- Chuck Steak _____ lb/pkg
- Chuck Roast _____ lb/pkg

Choose One:

- Skirt Steak _____
- Short Ribs _____
- Flank Steak _____
- Stew Meat _____ lb/pkg
- Brisket _____
- Please save my soup bones

BOTH FRONT & HIND

Ground Beef into Hamburger

_____ % pkgs in	1 lb	<input type="checkbox"/>
	1 1/2 lb	<input type="checkbox"/>
	2 lb	<input type="checkbox"/>
_____ % patties	1/4 lb	<input type="checkbox"/>
_____ qty/pkg	1/2 lb	<input type="checkbox"/>
(avg pkg is 5 lb.)	1/3 lb	<input type="checkbox"/>