

Sheldon Meats

(616)875-8598

7405 Port Sheldon

Hudsonville MI 49426

Email to bleyenber7405@yahoo.com

Beef Processing Instructions

Date Coming In _____ Hanging Weight _____

Raised By _____ Phone _____

Processed for _____ Phone _____

Prices: Whole or 1/2 Beef & Front or Hind 50¢/ Lb Split 1/2.....55¢/ Lb

Hind

Choose One: Round Steak Tenderized (Swiss) Round Roast ____lb/pkg

Steaks:	Qty/Pkg	Thickness
Sirloin	_____	_____
T-Bone	_____	_____
Porterhouse	_____	_____
Tenderloin	_____	_____

Choose One:
Sizzler Steak _____ qty/pkg
Sirloin Tip Roast _____ lb/pkg

Choose One:
Rump Roast _____ lb/pkg Make Rump Roast into Burger

Front

Choose one:	Qty/Pkg	Thickness
Rib Steak	_____	_____with bone
Delmonico	_____	_____no bone
Prime Rib	_____lb/pkg	with / without bone

Choose one or both:
Chuck Steak *least tender _____lb/pkg
Chuck Roast _____lb/pkg

Choose from the following: *anything not selected will be ground into hamburger

- Skirt Steak
- Short Ribs
- Flank Steak
- Stew Meat _____lb/pkg
- Brisket
- Please save the Soup Bones

Ground Beef into Hamburger:

_____ % pkgs in	1 lb	1.5 lb	2 lb			
_____ % Patties (+30¢/ lb)			patty size:	1/4 lb	1/2lb	3/8lb

patties / pkg _____ avg. 5# pkg

Notes:
