



Custom Butchering, Wild Game Processing, Retail Market
 600 S. Hwy. 141 Crivitz, WI 54114
 Phone: (715) 854-3681
 Fax: (715) 854-3581
 www.pelkinsmeatmarket.com

TAG #: _____ HANGING WEIGHT: _____ FARMER'S NAME: _____

BEEF PROCESSING WORK SHEET: SLAUGHTER DATE: _____ CLERK: _____

NAME: _____ PHONE: (____) _____

PLEASE CHOOSE: WHOLE HALF SPLIT HALF
 PRICES: FREEZER PAPER \$.75/LB. CRYOVACED \$.95/ LB.
 PRICES: FREEZER PAPER \$.85/LB. CRYOVACED \$1.05 / LB.

STEAK THICKNESS _____ (3/4" - 1" STANDARD) ROAST WEIGHT _____ (3 -4 LBS. STANDARD)

STEAKS PER PACK _____ (MIN 2)

CHECK BOX TO KEEP: HEART LIVER TONGUE OX TAIL SOUP BONES SUET
 _____ FRONT

QUARTER:

CHUCK: ROAST STEAKS

ARM: POT ROAST

RIB: RIB STEAKS RIBEYES

BRISKET: YES

SHORT RIBS: YES

BOXES / BASKETS FOR OFFICE USE ONLY

REAR

QUARTER:

SHORT LOIN: BONE IN (T-BONES & PORTER HOUSES) OR BONELESS (NY STRIPS & TENDERLOIN)

SIRLOIN : YES

SIRLOIN TIP: STEAKS ROAST

ROUND: ROUND STEAKS

ROAST (RUMP ROAST)

BOXES / CRATES FOR OFFICE USE ONLY
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GRIND & ADDITIONAL OPTIONS:

TUBES: 1LB. 2 LB.

PATTIES 1/3 LB. 1/4 LB.: 10 LB. BOX 1.50/LB. 1# PKGS. VAC PAC 2.25/LB.

STEW MEAT: _____ LBS. AT 1.50 PER LB. CUBE STEAKS: _____ LBS. AT 1.50 PER LB.

SPECIAL INSTRUCTIONS:
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FREEZER: _____ BOXES _____ BASKETS _____ CRATES AISLE: _____

Our facility is Hazard Analysis & Critical Control Points (HACCP) Certified Inspected & USDA Inspected