

BEEF

Cut and Wrap:

Paper - \$1 a pound **Vacuum** - \$1.25 a pound
(.10¢ extra for 1 per pack requests)

Patties - .60¢ a # up to 50 #s, over is .80¢ a #

Butchering: \$70 per animal

(if over 1,200#s, its an additional \$40)

(if you want your beef hung 10 days or more, there
is an additional \$30 cooling charge)

PORK

Cut and Wrap:

Paper \$1 a pnd. **Vacuum** \$1.50 a pnd.
(\$15 extra for 2pp chops and 1pp steaks)

Butchering: \$40 per animal

(if has to be split due to size/fat content
there is an additional \$20)

Smoking: \$1.50 a pnd. **Sausage**: \$1 apnd.

Links: \$1.75 per pound

(\$1.00 a mile for us to pick up your animals)

Drop off for Smoking - \$1 ⁰⁰ a pound

Date Called:

SODERMAN'S MEAT PROCESSING

6207 Days River 24.5 Rd. · Gladstone, MI
(906) 428-2487 OR (906) 241-9285

We are not responsible for your meat 30 days from our first call.

BEEF

NAME _____
PHONE NUMBER _____
ADDRESS _____
HANGING WEIGHT _____
CUT & WRAP FEE _____
BUTCHERING FEE _____
TOTAL AMOUNT DUE _____

HOW TO PACKAGE (Circle only one): PAPER WRAP OR VACUUM PAC

TYPES OF CUTS

PORTERHOUSE STEAK	TENDERLOIN(only on a 1/2 or whole)
T-BONE STEAK	SIRLOIN STEAK
SIRLOIN TIP STEAK	SIRLOIN TIP ROAST
RIB STEAK	RIB ROAST
CHUCK STEAK	CHUCK ROAST
ROUND STEAK	RUMP ROAST
STEW MEAT	SHORT RIBS
SOUP BONES	CUBE STEAK
BRISKET	SUET
FLANK STEAK	SKIRT STEAK
HAMBURGER	HEART
PATTIES	TOUNGE
	LIVER
	TAIL

I, _____ certify the age of the animal is 30 months or younger _____, or over 30 months _____ at the time of slaughter.

The animal was ambulatory at the time of slaughter YES or NO

SRM removed YES or NO

SRM disposal method: SANIMAX or _____

Owner of Animal

Date Signed

DATE CALLED: _____

SODERMAN'S MEAT PROCESSING

6207 Days River 24.5 Rd. Gladstone, MI (906) 428-2487

FARMERS NAME _____

PORK

We are not responsible for your meat 30 days from our first call.

NAME _____
PHONE NUMBER _____
ADDRESS _____
WEIGHT _____
CUT & WRAP FEE _____
BUTCHERING FEE _____
SMOKING FEE _____
SAUSAGE FEE _____
TOTAL AMOUNT DUE _____

HOW TO PACKAGE: PAPER WRAP OR VACUUM PAC

TYPES OF CUTS

STEAK _____	CHOPS _____
ROAST _____	SPARE RIBS _____
SMOKED HAM _____	COUNTRY RIBS _____
FRESH HAM _____	BACON _____
HAM SLICES----FRESH----OR----SMOKED----	SIDE PORK _____
PICNIC HAM----FRESH----OR----SMOKED----	HOCKS----FRESH----OR----SMOKED----
GROUND PORK _____	SMOKED CHOPS _____
BREAK. SAUSAGE BULK _____	LARD _____
ITALIAN BULK _____	HEART _____
BRATS BULK _____	LIVER _____
	OTHER _____

SHOP USE ONLY

BATCH # _____

HAM _____
BACON _____
JOWEL _____
PICNIC _____
HOCKS _____
SM. CH. _____

BREAK. BULK _____
ITALIAN BULK _____
BRATS BULK _____
GROUND PORK _____

BREAK LINKS _____
ITALIAN LINKS _____
BRAT LINKS _____