

# **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<sup>00</sup> 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 ½ 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 _____ TONGUE _____ LIVER _____ TAIL _____
PATTIES _____	

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 _____ LINKS _____	LARD _____
ITALIAN BULK _____ LINKS _____	HEART _____ LIVER _____
BRATS BULK _____ LINKS _____	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 \_\_\_\_\_