

Steamboat's Game and Fish, Inc.  
 South Dakota Meat Establishment License #: **1275**  
 511 W. Dakota Ave.  
 Pierre, SD 57501  
 (800)239-9380

Job #: \_\_\_\_\_

Dates Called:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**\*\*Please pick your meat up in a timely manner – freezer space is limited. Thank You.**

## Beef - Buffalo

Checked in by: \_\_\_\_\_  
 Date: \_\_\_\_\_  
 Name: \_\_\_\_\_  
 Phone: (work) \_\_\_\_\_ (home) \_\_\_\_\_

**I will pick my meat up within seven days of being notified; otherwise I am aware I will be assessed a storage fee up to \$75 per week. Sign here:** \_\_\_\_\_

### CERTIFICATION TO MEET 'NEW REGULATIONS CONCERNING "DOWNERS"'

Non-ambulatory disabled cattle are considered unfit for use as human food. This determination is derived from Title 1, Section 1 (m)(3) of the Federal Meat Inspection Act. Specifically,

The term "adulterated" shall apply to any carcass, part thereof, meat or meat food product under one or more of the following circumstances: if it consists in whole or in part of any filthy, putrid, or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food.

I, \_\_\_\_\_, certify that the carcass and/or the parts thereof that I am presenting to your establishment for processing did not come from a non-ambulatory disabled bovine. I also certify that the age of the animal slaughtered was:

- 30 months or older, or
- Less than 30 months.

Signature: \_\_\_\_\_  
 Date: \_\_\_\_\_

## Instructions

\_\_ Slaughter \$95(knock down/skin/eviscerate/quarter)  
 \_\_ Cut/Grind \$0.65/lb \_\_\_\_\_ lbs  
 Burger package 1 or 2 lb. Leanness: \_\_\_\_/\_\_\_\_ %  
 Steak thickness: \_\_\_\_\_  
 Steaks per package: \_\_\_\_\_  
 \_\_\_\_\_ Roasts: \_\_\_\_\_ lbs.

Notes:

Please specify amounts below as a percentage (%) of trim.

%	%
_____ Bratwurst - \$3.25/lb	_____ Ring Bologna - \$3.25/lb
_____ Cheddar Bratwurst - \$4.20/lb	_____ Ring Bologna w/Cheese - \$4.20/lb
_____ Polish Sausage - \$3.25/lb	_____ Salami - \$2.80/lb
_____ Breakfast Sausage - \$2.60/lb	_____ Salami w/Cheese - \$3.75/lb
_____ Breakfast Sausage Links - \$3.60/lb	_____ Salami w/Ch. & Jalep. - \$4.10/lb
_____ Hot Pepper Stix - \$3.85/lb	_____ Summer Sausage - \$3.10/lb
_____ Hot Pepper Stix w/Cheese - \$4.80/lb	_____ SS w/Cheese - \$4.05/lb
_____ Hot P. Stix w/Ch. & Jalep. - \$5.15/lb	_____ SS w/Ch. & Jalep. - \$4.40/lb
_____ Medium Pepper Stix - \$3.85/lb	_____ Pepper Strip Jerky - \$6.85/lb
_____ Med. Pepper Stix w/Ch. - \$4.80/lb	_____ Teriyaki Strip Jerky - \$6.85/lb
_____ Med. P. Stix w/Ch. & Jalep. - \$5.15/lb	_____ Trail Blazer BBQ Strip Jerky - \$6.85/lb
_____ Mild Pepper Stix - \$3.85/lb	_____ Smoked/Sliced (deli style) - \$4.25/lb
_____ Mild Pepper Stix w/Ch. - \$4.80/lb	_____ Italian Sausage - \$3.25/lb
_____ Mild P. Stix w/Ch. & Jalep. - \$5.15/lb	_____ Hot Italian Sausage - \$3.30/lb
	_____ Burger - \$0.75/lb

**Skinned, washed, eviscerated by:** \_\_\_\_\_ **Quartered by:** \_\_\_\_\_ **Cut by:** \_\_\_\_\_  
**Ground by:** \_\_\_\_\_ **Steaks packaged by:** \_\_\_\_\_ **Number of steak bags:** \_\_\_\_\_  
**Front ¼ weights:** \_\_\_\_/\_\_\_\_ lbs **Hind ¼ weights:** \_\_\_\_/\_\_\_\_ lbs  
**Burger Weight:** \_\_\_\_\_ lbs **Steaks/Roasts weight:** \_\_\_\_\_ lbs  
**Boxed by:** \_\_\_\_\_ **Date Boxed:** \_\_\_\_/\_\_\_\_/\_\_\_\_ **Final number of boxes:** \_\_\_\_\_

## **Questions you will be asked for Beef or Bison processing:**

### **TRIMMINGS/BURGER**

1. What size packages would you like your burger in, 1 or 2 lb packages?
2. Would you like any of our specialty cure products?
3. What percent fat would you like?

### **Roast**

4. °What size roast would you like?(recommend 3-4 lb)
  - °Bone-in or boneless? (recommend bone-in)
  - °All roasts or the best roasts? (recommend grinding the poorer roast)
  - °Would you like any smoke & slice?
  - °Would you like any Jerky?

### **SOUP BONES**

5. Would you like any soup bones?
6. Would you like any stew meat?

### **STEAKS**

7. How thick would you like your steaks cut and outside fat? (recommend 1" thick and 3/8" fat)
8. Would you like Round steaks, and how thick? (Rounds can be used for jerky or smoke & slice)

### **RIBS**

9. Would you like any Short Ribs? (We do not recommend short ribs on beef or bison)

### **HEART/TONGUE/LIVER**

9. Would you like your heart, tongue, and or liver?
10. How would you like them cut and packaged?

## **Formulas for calculating take home weight for beef only**

**Live weight is the weight of the beef on the hoof. Carcass weight is the weight of the beef hanging in the cooler. We use 61% as our example. We weigh and record the carcass weight for you.**

### **Example:**

**1000#s live weight@61% yield=610# carcass**

**Once the carcass weight is established you may want to estimate the "packaged weight". We weigh and record the packaged weight for you. Packaged weight will vary depending on the size of bones and fat cover. The yield for packaged weight will be calculated using an average of 52%.**

### **Example:**

**610# carcass X 52%=317# packaged weight**