

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.
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PORK

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: _____

Instructions

__Slaughter/Split/Basic Processing \$ 125.00(based on an average 250lb hog)

Trimmings: _____
 Leanness: _____/_____%
 Pork chops thickness: _____ Fat thickness: _____ Steaks per package: _____
 _____ Shoulder Roasts: _____ lbs. Bacon Thickness: _____ Ribs : _____
 Cured and Smoked Ham Steaks Thickness: _____
 Pork Steaks (not cured) _____

<u>Special notes:</u>

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	_____	Italian Sausage - \$3.25/lb
_____	Mild Pepper Stix w/Ch. - \$4.80/lb	_____	Hot Italian Sausage - \$3.30/lb
_____	Mild P. Stix w/Ch. & Jalep. - \$5.15/lb	_____	Burger - \$1.10/lb
_____	Bacon - \$3.10/lb	_____	Smoked/Sliced (deli style) - \$4.25/lb
_____	Smoked Hams - \$1.90/lb (bone in)		

Skinned, washed, eviscerated by: _____ **Quartered by:** _____ **Cut by:** _____
Ground by: _____ **Steaks packaged by:** _____ **Number of steak bags:** _____
Front ¼ weight: _____ **lbs Hind ¼ weight:** _____ **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/SAUSAGE

- 1. What size packages would you like your Breakfast Sausage in? (1lb is standard)**
- 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?**
 - °Would you like any Deli style ham?**
 - °Would you like Cured and Smoke Ham steaks or fresh pork steaks?**

SOUP BONES

- 5. Would you like any fresh ham hocks?**
- 6. Would you like any stew meat?**

STEAKS

- 7. How thick would you like your Chops cut and outside fat? (recommend 3/4" thick and 3/8" fat)**
- 8. Would you like smoked or fresh ham steaks, and how thick? (Hams can also make deli style ham sliced to your liking)**
- 9. Would you like pork sirloin steaks or pork sirloin roast?**

RIBS

- 10. Would you like any spare Ribs?**
- 11. Would you like your ribs cured and smoked? (Remarkable flavor that goes with any seasoning and sauce, just warm up and enjoy succulent tender ribs)**
- 12. Would you like Bacon, and how thick would you like it sliced? (Our bacon is cured and hickory smoked, the flavor is phenomenal)**