

The Butcher Block

CUSTOM MEAT PROCESSING

Elk Processing Cut Sheet

Please select desired options and return at animal drop-off.

Processing & Fees

Processing includes skinning, boned, processed primal cuts	\$225
Cape Fee	\$75.00
Gut Fee	\$50.00
Packing	\$15.00
Quartered or pieced	\$1.75/lb.

Specialty Items

Summer Sausage	\$5.50/lb.
Snack Sticks	\$5.50/lb.
Elk Bacon	\$5.50/lb.
Smoked/Marinated Jerky	\$8.00/lb.
Sliced Jerky	\$0.95/lb.
Add-ins \$.85/lb.	

Name _____

Phone _____

Tag/Conf# _____

Deposit _____

Notes

Loins (Backstrap)

Butterfly Chops (_____) per pkg Cut in 1/3's Whole Grind

Hind Quarter

Jerky Strips (Sliced, unseasoned for you to season and smoke at home) Smoked/Marinated Elk Jerky (marinated, smoked, finished product)

None, put towards other items

Summer Sausage 25 lb. batch minimum

Add Ins:

Cheddar Ghost Pepper
 Jalapeno Pepper Jack

Snack Sticks 25 lb. batch minimum

Add Ins:

Cheddar Original
 Pepper Jack Jalapeno

Additional Options

Elk Bacon Ground & Formed Jerky

Ground Elk:
 1 lb.
 2 lb.
 Chili Meat

Employees Only:

Processed Date	Kill Date	Elk Bacon Weight
Total Fat Weight	Snack Sticks Weight	Sliced Jerky Weight
Smoked Jerky Weight	Summer Sausage Weight	