

**DETROIT PROCESSING**  
**903-674-6911**  
**BEEF PROCESSING ORDER**

receipt  
number

**Customer** \_\_\_\_\_ **DATE** \_\_\_\_\_  
**Address** \_\_\_\_\_ **Phone #** \_\_\_\_\_

this is where we record how many packages of each cut

Quantity of Pkgs.		Thickness	Number in Pkg.
_____	Tee-bone Steak	_____	_____
_____	Rib-eye Bone-in or Boneless	_____	_____
_____	Sirloin Steak	_____	_____
_____	Round Steak Tenderized or Not Tenderized	_____	_____
_____	Loin Tip Steak Tenderized or Not Tenderized	_____	_____
_____	Chuck Roast or Steak	_____	_____
_____	Arm Roast or Steak	_____	_____
_____	Pikes Peak Roast	_____ lbs.	
_____	Rump Roast	_____ lbs.	
_____	Brisket Whole	Hamburger	
_____	Short Ribs BBQ	Hamburger	
_____	Hamburger 1# 1 1/2# 2# pkgs		
_____	Summer Sausage	Snack Sticks	Jerky
_____	J+C or Reg _____		Hot or Reg
_____	Breakfast Sausage _____	lbs. in _____	lb. packages
_____	Patties _____	lbs. number per pkg _____	
_____	Chili _____	lbs. in _____	lb. packages
_____	Stew Meat _____	lbs. in _____	lb. packages
_____	Liver Slice Whole No		_____ lb. pkg.
_____	Soup Bones Yes No For Dogs		

**PROCESSING CHARGES**

order taken by \_\_\_\_\_

_____ Beef Skinning	@ \$75 per Head	\$ _____
_____ Pounds Processing	@ \$.75per lb.	\$ _____
_____ Pounds Patties	@ \$.50 per lb.....	\$ _____
_____ Breakfast Sausage	@ \$.55 per lb.....	\$ _____
_____ Summer Sausage	@ \$ 2.25 per lb.....	\$ _____
_____	@ _____ per lb	\$ _____

**Total Charges**

\$ \_\_\_\_\_



<b>Detroit Processing - Beef processing Charges 2017</b>		
<b>Kill fee</b>		
<i>\$75 per head. We keep the hide and offal as part of the kill charge.</i>		
<i>If you want the hide there will be an additional fee of \$35.00</i>		
<i>Kill and chill – we kill and skin - you pick up and you process \$125.00</i>		
<b>Processing by the Pound</b>		
<i>Regular Processing – includes tenderizing if desired.</i>	\$0.75	per lb
<i>Your beef will be packaged in 3 mil vacuum bags. These bags should be handled with care to prevent leakers.</i>		
<i>Paper wrapping is available for an additional charge of .08¢ lb.</i>		
<i>Making Patties</i>	\$.50	per lb
<i>Breakfast Sausage</i>	\$0.55	per lb
<b>Specialty products made using your raw meat</b>		
• Summer Sausage	\$2.25	per lb
• Summer Sausage with Jalapeño and Cheddar	\$2.75	per lb
• Hill Country Smoked Sausage 1/2 beef 1/2 pork	\$2.75	per lb
• German Smoked Sausage	\$2.00	per lb
• Hot Links	\$2.00	per lb
• Polish Sausage	\$2.00	per lb
• Jalapeño and Cheddar Smoked Sausage	\$2.45	per lb
• Jerky- Whole Muscle ( takes away from round steak)	\$9.00	per lb
• Snack Sticks- Made from trimmings, shelf stable, rte	\$7.00	per lb
<b>Prices on all specialty products are charged on finished weight. (Cooked or dried)</b>		
<b>10 LB. MIN ON ALL SPECIALTY PRODUCTS</b>		
<b>Special Orders may have extra charge.</b>		
<b>Hamburger wrapped in paper wrap will have an extra processing charge of .16 ¢ per lb of burger.</b>		