



Phone: 575-208-1733

Web: DAMMEAT.com

Email: info@DAMMEAT.com

3230 NM-112, El Vado 87575

Elk	()	Deer	()
Antelope	()	Bear	()
Other	()	_____	
Sex of Animal		M	F

Name: _____

Address: _____

Email: _____

Carcass Tag # _____

License # _____

Phone # _____

Date In: _____

Meat Processing

Skinning Needed Yes () No ()

Per Pac Thickness Wgt Price Amount

Backstrap							
Loin							
Roast							
Steaks							
Grind / Burger							
Fat for Grind		No fat () Beef % () Pork % ()					
Sliced for Jerky							

Specialty Processing

All Sausages contain 15% fat

NOTES:

Steak Cubing		Lb	Link ()	Bulk ()
Breakfast		Lb	Link ()	Bulk ()
Italian		Lb	Link ()	Bulk ()
Bratwurst		Lb	Link ()	Bulk ()
Chorizo		Lb	Link ()	Bulk ()

Smoked Meats (minimum's apply)

Summer Sausage		Lb	Reg ()	Jap ()	Cheddar ()	Ghost ()
Jerky		Lb	(50-60% weight loss)			
Elk or Deer Bacon		Lb				
Snacks Sticks		Lb	Reg ()	Jap ()	Cheddar ()	Ghost ()

Packaging

Freezer Wrap () Double Freezer Wrap () Vacuum Seal () **RUSH ORDER ()**

Ship () Pick-up () Condition of Animal – Skinned & Quartered () **TOTAL**

I Have Reviewed the Price sheet & Cut Sheet

Estimate time of completion and cost are just that, an Estimate.

I Approve Dam Meat Co. for Processing

To avoid storage fees of \$15 a day you must pick up your order or authorize someone else to pick up order within seven (7) days of being notified of the order completion.

Print Name _____

Signature _____

