



BLUE RIBBON PROCESSING, LLC

208 E. Santa Fe

email to: cutsheets@blueribbonprocessing.com

Fowler, Co 81039

USDA EST. 8131

719-263-4293

Carcass No. _____

MOOSE

Name: _____

ELK

Address: _____

Kill Date _____

DEER

Phone: _____

ANTELOPE

Check Mark Your Choices

Steaks Shoulder Round Sirloin Tip Sirloin
 Diced Grind
 Thickness of Steaks # per pack Front Qtr Hind Qtr

Backstraps Whole Steaks Grind
 Thickness of Steaks Y or N Butterfly Steaks # per pack

Tenderloins Whole Steaks Grind
 Thickness of Steaks # per pack

Roasts Shoulder Rump Top Round Bottom Round
 Eye of Round Diced Grind
 Weight of Roasts Front Qtr Hind Qtr

Add Beef Fat Yes (+1.50/lb.) No

Add Pork Fat Yes (+1.50/lb.) No

Add Ground Beef Yes (+4.50/lb.) No

Grind Yes lbs. per pack

Ground Sausage (10lb. Minimum) Yes (0.75/lb.) Breakfast Italian
 No Maple Bourbon Hot
 lbs. per pack Green Chile

Sausage Patties (10lb. Minimum) Yes (1.40/lb.) Breakfast Italian
 No Maple Bourbon Hot
 Green Chile

Sausage Links (25lb. Minimum) Yes (2.50/lb.) Breakfast Italian
 8 links/lb. No Maple Bourbon Hot
 5 links/lb. Green Chile

Summer Sausage (25lb. Minimum) Yes (4.00/lb.) Regular
 No Regular Jalapeno 1lb. Chub
 Pepper Jack Cheese Hickory 2lb. Chub
 Cheddar Cheese Hickory Green Chile

Jerky (seasoned & smoked/dried) Yes (5.00/lb.) Teriyaki
 (contains SOY) No Black Pepper
 Hot Teriyaki

Snack Sticks Yes (5.00/lb.) Teriyaki Mango Habanero
 No Hot Teriyaki Flaming Hot
 Hickory