

# Deer processing Charges 2017-2018

903-674-6911

[www.detroitprocessing.com](http://www.detroitprocessing.com)

## Deer Processing Options

Standard Processing \$1.00 lb. Min charge \$90.00

Skinning \$ 10.00 per head

Tenderizing will have an added charged of \$5.00



### Additional charge for any smoked product

#### Processing by the Pound

Breakfast Sausage \$1.85 lb. includes pork fat

Quartered Deer \$1.25 lb.

Grinding your boneless meat \$.80 lb.

#### Specialty products

10 lb. min. on smoked links

|   |                  |
|---|------------------|
| Bacon-wrapped backstrap   | \$10.00 PER DEER |
| Summer Sausage  | \$2.80 lb        |
| Summer Sausage with Jalapeño and Cheese   | \$3.25 lb.       |
| German Smoked sausage, Brats  | \$2.75 lb.       |
| Hot links, Hot Garlic Smoked Sausage  | \$2.75 lb.       |
| Polish sausage, Italian   | \$2.75 lb.       |
| Smoked sausage with Jalapeño and Cheese   | \$3.25 lb.       |
| Jerky - Whole muscle - made from hind qtr. You will have to give up the hindquarter steaks. | \$10.50 lb.      |
| Snack Stick - made from trimmings   | \$8.75 lb.       |
| Jalapeno Snack Stick; Landjaeger  | \$12.50 lb.      |
| Pepper Steak - a 1/3 lb. venison patty seasoned with Jalapeño peppers and onions.           | \$2.00 lb.       |
| Bacon Burger - deer burger seasoned with bacon, hickory smoke, onions, and other spices     | \$2.00lb.        |

prices on all specialty products are charged on finished weight.

The condition of your meat when delivered to us determines the total yield after being processed.

Please make your processing charges worth the expense... Get the most for your money... take care of your meat!

Please keep in mind that the average deer backstraps weigh approximately 4-5 pounds altogether after being boned and trimmed.

Please do not cut off the shank or cut the tendons as we use them to assist us in hanging your deer in cold storage.

**We reserve the right to dispose of any animal or portion thereof that we feel is inedible.**

A night drop cooler is available until 10 p.m. for customers who arrive after business hours.

#### **We will call you when your deer is ready**

Due to the high volume of deer that we receive - it usually takes several weeks to get your venison back if you have specialty products made.

Our smokehouses run 24 hours a day during deer season, and the Thanksgiving and Christmas Holidays - **Please be patient** - We are working as hard as we can to get your order finished

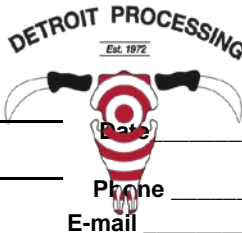
**Deer left longer than 30 days after we call you will be sold for processing charges.**

Deer to be caped will require a \$30 caping fee upfront and cape needs to be picked up the same day unless other arrangements are made.

**DEER PROCESSING ORDER**

2017-2018  
(903)-674-6911

receipt number



NAME \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_ Phone \_\_\_\_\_  
 E-mail \_\_\_\_\_

Backstrap = Whole - Boneless steaks - Chops - Bone out \_\_\_\_\_ Thick \_\_\_\_\_ Pkg.

Hind Qtr. = Whole - Roasts - Steaks - Bone out - Jerky \_\_\_\_\_ Thick \_\_\_\_\_ Pkg.

Neck = Roast - Bone out \_\_\_\_\_ we make just slice

Foreqtr. = Whole - Roasts - Bone out

|   |         |
|---|---------|
| gutting fee                                     | \$30.00 |
| Cape  | \$30.00 |
| Skinning  | \$10.00 |
| <b>min charge \$90</b> <input type="checkbox"/> |         |

| Amount | Ground Products   | carcass weight |   |
|--------|---|----------------|---|
| _____  | Burger Add Fat ? _____                                  |                |   |
| _____  | Chili What % _____                                      |                |   |
|        | <b>Specialty products</b>                               |                |   |
| _____  | Bacon Burger .....                                      | _____ lbs. @   | \$1.25 = _____                            |
| _____  | Breakfast Sausage --- Mild - Reg - Hot .....            | _____ lbs. @   | \$2.00 = _____                            |
| _____  | Wenzel's Grillerz.....(fresh brat w/ jal & cheese)..... | _____ lbs. @   | \$1.85 = _____                            |
| _____  | Brats .....   | _____ lbs. @   | \$2.75 = _____                            |
| _____  | German Smoked link.....                                 | _____ lbs. @   | \$2.75 = _____                            |
| _____  | Hot Garlic.....   | _____ lbs. @   | \$2.75 = _____                            |
| _____  | Hot Links.....  | _____ lbs. @   | \$2.75 = _____                            |
| _____  | Italian.....  | _____ lbs. @   | \$2.75 = _____                            |
| _____  | JC link.....  | _____ lbs. @   | \$2.75 = _____                            |
| _____  | JC Summer Sausage.....                                  | _____ lbs. @   | \$3.25 = _____                            |
| _____  | Summer Sausage .....                                    | _____ lbs. @   | \$3.25 = _____                            |
| _____  | Pepper Steak.....                                       | _____ lbs. @   | \$2.80 = _____                            |
| _____  | Polish .....  | _____ lbs. @   | \$2.00 = _____                            |
| _____  | Snack Stix.....   | _____ lbs. @   | \$2.75 = _____                            |
| _____  | Jalapeno Snack Stix.....                                | _____ lbs. @   | \$8.75 = _____                            |
| _____  | Landjaeger.....   | _____ lbs. @   | \$12.50 = _____                           |
| _____  | Bacon Wrapped Backstrap.....                            | per head       | \$12.50 = _____                           |
| _____  | Whole Muscle Jerky.....                                 | _____ lbs. @   | \$10.00 = _____                           |
| _____  | Slice for Jerky (not smoked-just sliced)...             | per head       | \$10.50 = _____                           |
| _____  | Pork or Beef Fat .....                                  | _____ lbs. @   | \$5.00 = _____                            |
| _____  | Beef Trim.....  | _____ lbs. @   | \$1.50 = _____                            |
| _____  | Pork Trim.....  | _____ lbs. @   | \$2.89 = _____                            |
| _____  | Tenderizing Steak .....                                 | per head       | \$1.99 = _____                            |
| _____  | Grinding boneless meat.....                             | _____ lbs. @   | \$5.00 = _____                            |
|        |   |                | \$0.80 = _____                            |
|        |   |                | <b>TOTAL &gt;&gt;&gt;&gt;&gt; = _____</b> |