

# Deer processing Charges 2019-2020

903-674-6911



<b>Skinning</b>	\$15
<b>Cape for shoulder mount</b>	\$50
<b>Standard Processing</b>	\$1.25/lb. Min charge \$100.00
<b>Gut Fee</b>	\$50

<b>Extras</b>	<b>Tenderizing</b>	\$5 per deer
	<b>Bacon-wrapped backstrap</b>	\$10 per deer

## Processing by the Pound

<b>Breakfast Sausage</b>	\$2.00 lb.	includes fat
<b>Quartered Deer</b>	\$1.25 lb.	
<b>Grinding your boneless meat</b>	\$1.00 lb.	

## Specialty products

**10 lb. min. on smoked links**

<b>Bacon-wrapped backstrap</b>	\$10.00 PER DEER
<b>Summer Sausage 1lb chubs</b>	\$3 lb
<b>Summer Sausage same as above with Jalapeño and Cheese</b>	\$3.50 lb.
<b>German Smoked sausage, Brats</b>	\$3 lb.
<b>Hot links, Hot Garlic Smoked Sausage</b>	\$3 lb.
<b>Polish sausage, Italian</b>	\$3 lb.
<b>Smoked sausage with Jalapeño and Cheese</b>	\$3.50 lb.
<b>Peppered Jerky Whole muscle - made from hind qtr. You will have to give up the hindquarter steak</b>	\$12 lb.
<b>Snack Stick - made from trimmings 3 lb min. 8 sticks per package</b>	\$9 lb.
<b>Jalapeno Snack Stick same as above, with Jalapeños 3 lb min.</b>	\$12.50 lb.
<b>Pepper Steak - a 1/3 lb. venison patty seasoned with Jalapeño peppers and onions.</b>	\$2.75 lb.
<b>Bacon Burger - deer burger seasoned with bacon, hickory smoke, onions, and other spices</b>	\$2.50 lb.

**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 \$50 capping fee upfront and cape needs to be picked up the same day unless other arrangements are made.

**DEER PROCESSING ORDER**  
**2019-2020**  
**(903)-674-6911**



receipt number

**NAME** \_\_\_\_\_

**Date** \_\_\_\_\_

**Address** \_\_\_\_\_

**Phone** \_\_\_\_\_

**City, St.** \_\_\_\_\_ **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. = Roast - Bone out**

**gutting fee \$50.00**

**Cape \$50.00**

**Skinning \$15.00**

**min charge \$100**

save tenderloin \_\_\_\_\_ carcass weight \_\_\_\_\_

**Amount** \_\_\_\_\_ **Ground Products**

\_\_\_\_\_ **Burger Add Fat ?** \_\_\_\_\_

\_\_\_\_\_ **Chili What %** \_\_\_\_\_

\_\_\_\_\_ **Specialty products**

\_\_\_\_\_ **Bacon Burger** ..... **lbs. @ \$1.25 =** \_\_\_\_\_

\_\_\_\_\_ **Breakfast Sausage - Reg or Spicy** ..... **lbs. @ \$2.50 =** \_\_\_\_\_

\_\_\_\_\_ **Brats** ..... **lbs. @ \$2.00 =** \_\_\_\_\_

\_\_\_\_\_ **German Smoked link** ..... **lbs. @ \$3.00 =** \_\_\_\_\_

\_\_\_\_\_ **Hot Garlic** ..... **lbs. @ \$3.00 =** \_\_\_\_\_

\_\_\_\_\_ **Hot Links** ..... **lbs. @ \$3.00 =** \_\_\_\_\_

\_\_\_\_\_ **Italian** ..... **lbs. @ \$3.00 =** \_\_\_\_\_

\_\_\_\_\_ **JC link** ..... **lbs. @ \$3.50 =** \_\_\_\_\_

\_\_\_\_\_ **JC Summer Sausage** ..... **lbs. @ \$3.50 =** \_\_\_\_\_

\_\_\_\_\_ **Summer Sausage** ..... **lbs. @ \$3.00 =** \_\_\_\_\_

\_\_\_\_\_ **Polish** ..... **lbs. @ \$3.00 =** \_\_\_\_\_

\_\_\_\_\_ **Snack Stix** ..... **lbs. @ \$9.00 =** \_\_\_\_\_

\_\_\_\_\_ **Jalapeno Snack Stix** ..... **lbs. @ \$12.50 =** \_\_\_\_\_

\_\_\_\_\_ **Bacon Wrapped Backstrap** ..... **per head \$10.00 =** \_\_\_\_\_

\_\_\_\_\_ **Peppered Jerky** ..... **lbs. @ \$12.00 =** \_\_\_\_\_

\_\_\_\_\_ **Slice for Jerky (not smoked-just sliced)**... **per head \$5.00 =** \_\_\_\_\_

\_\_\_\_\_ **Pork or Beef Fat** ..... **lbs. @ \$1.50 =** \_\_\_\_\_

\_\_\_\_\_ **Beef Trim** ..... **lbs. @ \$3.50 =** \_\_\_\_\_

\_\_\_\_\_ **Pork Trim** ..... **lbs. @ \$1.99 =** \_\_\_\_\_

\_\_\_\_\_ **Tenderizing Steak** ..... **per head \$5.00 =** \_\_\_\_\_

\_\_\_\_\_ **Grinding boneless meat** ..... **lbs. @ \$1.00 =** \_\_\_\_\_

**TOTAL >>>> =** \_\_\_\_\_