

NO. 001

# DEER Cut Instructions

Whole deer processing includes: skinning, carcass cleaning, steaks, roasts, ground deer, & vacuum sealing

Whole \$115    Quartered \$50    De-Boned \$1.25/lb.

Deposit \$50    Cape Fee \$40    Date:

Expedite: 24 hr. \$100    48 hr. \$75    By:

Customer Name:

Phone:

Deer Tag Name:

Permit #:

Confirmation #:

Select one option per section:

Storage Fee: \$10 per week applied after 1 week from the ready date.

<b>Shoulder:</b>	Steaks 2/pk	Roast	Grind	<b>Backstraps:</b>	Whole	Roasts	Chops 4/pk	Grind
<b>Leg:</b>	Steaks 2/pk	Roast	Grind	<b>Catfish Tenderloin:</b>			Whole	Grind

Processing Notes:

Minimum 5 lbs. each processed item.      Fill in number of lbs. or percentage desired per item.      (Office use only)

\$1.25/lb. <small>(de-boned only)</small>	Ground Deer No fat added		\$
\$1.25/lb.	BEEF fat added 80/20		\$
\$1.00/lb.	PORK fat added 80/20		\$
\$4.00/lb.	ORIGINAL Summer Sausage		\$
\$4.50/lb.	CHEESE Summer Sausage		\$
\$5.00/lb.	CHEESE & JALAPENO Summer Sausage		\$
\$4.00/lb.	ORIGINAL Snack Sticks		\$
\$4.50/lb.	CHEESE Snack Sticks		\$
\$5.00/lb.	CHEESE & JALAPENO Snack Sticks		\$
\$4.75/lb.	PEPPER JACK Snack Sticks		\$

Ready Date: \_\_\_\_\_ Call Notes: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Processing Fees	\$
Minus Deposit Paid	\$
<b>Total</b>	<b>\$</b>