



TAG#

WEIGHT

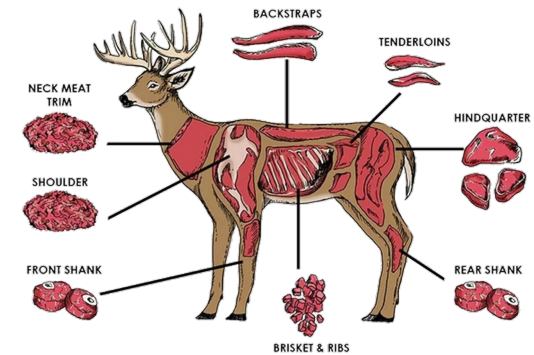
Name: _____

Phone number: _____

Email: _____

Refrigerated** Packaged & Frozen

Date dropped: _____



We de-bone all of our deer before processing. We will try to cut and package as close to your request as possible. Circle the cut desired in chart, fill in the size choices if applicable, and answer the "Additional Options" at the bottom.

"Breakfast" steaks are thin sliced, 1/4" or less.

"Chunked for sausage" is packaging large pieces in a bulk quantity for you to use when creating sausage or related products.

Identical uses will be combined for packaging (such as all ground venison or all stew meat) in the desired size of package.

See our pricing sheet for details on standard services & extras

GROUP FROM ILLUSTRATION	CIRCLE DESIRED CUT		
Head & Hide	Discard both	Freeze cape for head mount (\$25 extra)	Return hide (\$5 extra)
Neck Meat (trimmings)	Ground	Chunked for sausage	
Shoulder	Ground	Stew Meat	Chunked for sausage
Backstraps & Tenderloins	Ground	Steaks	Stew Meat
	If Steak, Circle one: Full, whole loins -or- up to ___lb/pack -or- Slice Steaks, ___" thick		
Hind quarter	Ground	Steaks	Tenderized Steaks* Roasts, choose: 2lb -or- 3lb per package
	If steaks, circle one: ___" thick -or- Breakfast		
Shanks	Ground	Stew Meat	Chunked for sausage
Ribs	Ground	Chunked for sausage	

ADDITIONAL OPTIONS & SPECIFICATIONS:

If you chose any meat to be "chunked for sausage", how much do you want in a package: 5 lbs -or- 10 lbs -or- 15 lbs
 Approximately how much "chunked for Sausage" do you want total? _____ Do you want it: Fresh** -or- Frozen

Ground venison is packed in 1.25 pound bags. Do you want a minimum number of bags (if possible)? _____

Ground venison can be pattied into burgers. Our patty maker presses 1/4 pound burgers and inserts a paper between each patty. **The cost is an additional \$2 per pound of patties.**

Make patties. Circle number per package: 4 -or- 6 -or- 8 Number of packages desired: _____

Stew Meat: How much per package? 1lb. -or- 2 lb. -or- 3 lb.

Steaks: How much per package? 1lb. -or- 2 lb. -or- 3 lb.

*A meat tenderizer will help to break down the tough muscle fibers found in meat and help turn tough cuts of meat into tender, desirable choices. A meat tenderizer will also increase the ability of the meat to absorb spices and marinades, so that they will be more flavorful and juicy once cooked. **Steaks can be tenderized for an additional \$1 per pound.**

**For food safety we recommend that meat is frozen by us. We are not responsible for spoilage of meat that is cut and refrigerated only.

Place any additional notes on the back