

Carnival will weigh your deer



Name: \_\_\_\_\_

Phone number: \_\_\_\_\_

Email: \_\_\_\_\_

Refrigerated\*\*     Packaged & Frozen

Date dropped off: \_\_\_\_\_

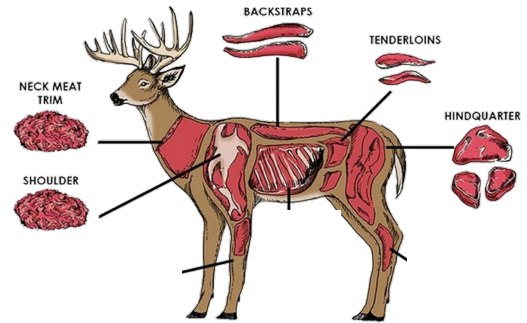
We de-bone all of our deer before processing. We will try to cut and package as close to your request as possible. Circle the cut desired in chart, fill in the size choices if applicable, and answer the "Additional Options" at the bottom.

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

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

"Butterflied" steaks are cut 2" thick and butterflied to a 1" thickness.

See our pricing sheet for details on standard services & extras



SECTION OF DEER	CIRCLE DESIRED CUT				
<b>Head, Antlers &amp; Hide</b>	Discard	Freeze cape for taxidermy (\$30 extra)	Save head for skull (Texas) mount		
	Save antlers	Return hide (\$5 extra)			
<b>Neck Meat (trimmings)</b>	Ground	Chunked for sausage			
<b>Shoulder</b>	Ground	Chunked for sausage			
<b>Backstraps (Tenderloins)</b>	Keep straps full : whole -or- cut into 1/2 -or- 1/3		-or-	Butterflied steaks or _____" thick medallions	
<i>Circle one: full, butterfly, or sliced</i>	_____loins per pack		-or-	about _____lb/pack	
<b>Hind quarter</b>	Ground	Steaks	Tenderized Steaks <sup>1</sup>	Roasts: _____per pack	Stew meat <sup>2</sup>
	If steaks, _____per pack		and circle one:	Butterflied	-or- Breakfast
<b>Shanks</b>	Ground	Chunked for sausage			

**ADDITIONAL OPTIONS & SPECIFICATIONS:** Please circle choices

If you chose meat to be "chunked for sausage", do you want it: Frozen (approx. 5 lb per bag) or Fresh\*\* (5-10lb in Ziploc)  
 Approximately how many pounds of trimmings do you want total? \_\_\_\_\_ (remainder would be ground)

If minimum quantities not specified, and both trimmings & ground are requested, we will split ground & trimmings about 50/50  
 Ground venison is packed in 1 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. Burgers per package: 4 -or- 6 Number of packs desired (if possible): \_\_\_\_\_ or % of total ground \_\_\_\_\_

If minimum quantities not specified, and both bags & patties are requested, we will split ground & patties about 50/50

**Note 1.** 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.**

**Note 2.** Stew Meat: About how much per package? \_\_\_\_\_pounds Frozen (1-5 lb per bag) -or- Fresh\*\* (5-10lb in Ziploc)

\*\*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 and Check Box →