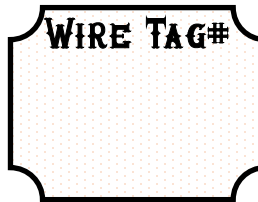




Carnival will weigh
your deer



**De-boned venison yield averages
35%-45% of field dressed weight**

Name: _____

Phone number: _____

Email: _____

☐ Refrigerated** ☐ Packaged & Frozen

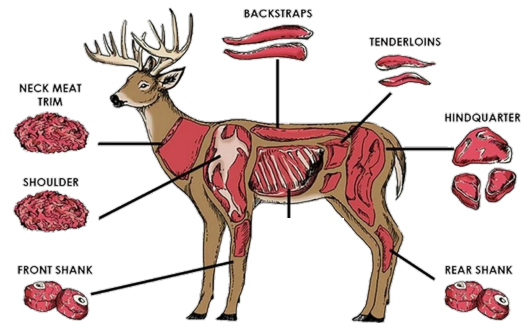
Date dropped off: _____

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

"Chunked for sausage," or trimmings, is packaging large pieces in a bulk quantity for you to use when creating sausage or related products. We do not make sausage at our facility.

Our ground meat bags hold between 1 1/2 and 2 pounds of meat.

See our pricing sheet for details on standard services & extras.



SECTION OF DEER	CHECK BOX ☒ BY DESIRED CUT
Head, Antlers & Hide	☐ Discard ☐ Freeze cape for taxidermy (\$30 extra) ☐ Save antlers ☐ Save head for skull (Texas) mount ☐ Return hide (\$5 extra)
Neck, Shoulder, Shanks	☐ Ground ¹ ☐ Chunked for sausage ² ☐ 50/50 split of ground and chunks
Backstraps (loins) <i>Select one of the full options, or medallions. Note amt/pack</i>	Keep straps full : ☐ whole ☐ cut in half ☐ cut into 1/3 Also: _____ loins per pack -or- ☐ cut into 3/4" thick medallions with about _____ lb/pack
Hind quarter <i>Select up to 3. If multiple are selected, we will divide as equally as possible</i>	☐ Ground ¹ ☐ Roasts: _____ per pack ☐ Stew meat (\$2 extra/lb) ³ _____ per pack ☐ Steaks: _____ per pack ☐ Tenderized Steaks (\$1 extra/lb) ⁴ _____ per pack ☐ Chunked for sausage ²

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

Note 1. Pork can be added to your ground venison for \$3.00/pound of pork. Check: ☐ 25% pork ☐ 50% pork

Note 2. 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)

Note 3. Stew Meat: indicate packaging request: ☐ Frozen -or- ☐ Fresh** (5-10lb in Ziploc)

Note 4. 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.

****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. If no option is chosen, we will freeze meat by default.**

Place any additional notes on the back and Check Box → ☐