JACKSON MEAT DEER PROCESSING INSTRUCTIONS

NAME: DATE: PHONE: DEPOSIT COLLECTED:	\$50 deposit
BASIC	\$115.00
BASIC (100+ POUNDS)	\$130.00
QUARTERED	\$99.00
BONELESS	\$1.49 lb. (\$25 minimum)
DEER WEIGHT	

* IF DEER IS NOT PICKED UP WITHIN 7 DAYS OF COMPLETION PHONE CALL, THERE WILL BE A \$10 / WEEK FEE APPLIED TO FINAL COST *

** A Clean Up Fee May Be Applied To Final Cost If Needed, Starting Cost At \$25 and May Go Up. **

*** WE RESERVE THE RIGHT TO REFUSE ANY VENISON THAT WE FEEL UNFIT TO PROCESS***

	Cut/Packed	Cost	Weight	Inventory
Cutting				
Tenderloin	Whole			
Backstrap				
*bacon wrapped		.75 each		
Stew Meat (5# Minimum)		\$3.49 lb.		
Minute Steaks (5# Minimum)		\$3.49 lb.		
Jerky Meat (5# Minimum)		\$3.49 lb.		
Round Steak (not tenderized)				
Roasts (Boneless)				

	Percentage Added	<u>Cost</u>	<u>Weight</u>	Inventory
Grinding				
DEER ONLY - NOTHING ADDED				
ADD:				
80/20 Ground Beef		\$5.69 lb.		
Beef Fat		\$1.99 lb.		
Pork Butt		\$3.29 lb.		
Pork Fat		\$1.99 lb.		

		Quantity/Packaged	Cost	Weight	Inventory
Extras					
Bulk Sausa	age (1 lb packs)	25# min	\$2.99 lb.		
Original R	ope Sausage	25# min	\$3.99 lb.		
Original B	ratwurst	25# min	\$3.99 lb.		
Beer Braty	wurst	25# min	\$3.99 lb.		
Cajun Brat	wurst	25# min	\$3.99 lb.		

	<u>Quantity</u>	Cost	Weight	Inventory
Summer Sausage / Sticks				
Original Summer Sausage	25# min	\$4.50 lb.		
Jalapeno & Cheese S.S.	25# min	\$5.50 lb.		
Original Deer Sticks	25# min	\$4.99 lb.		
Jalapeno & Cheese Sticks	25# min	\$5.99 lb.		