



Deer Processing Form

Cooler# _____
Employee accepting deer _____

Name: _____ Today's Date: _____

Phone #: _____ 2nd phone or email: _____

Regulations and requirements

- No frozen deer.
- Deer must be skinned and quartered and in a closed, well iced, non-leaking cooler.
- Deer must be picked up as soon as possible after notification. (48 Hours after notification there will be a \$5 a day storage fee and the deer will be frozen.)
- Be aware that we will try to get you everything you want but the amount is dependent on the size and condition of your deer. We cannot fully process parts that have buckshot or broken bone fragments.
- Processing is first in, first out. Deer are processed one at a time. We do not mix your deer, what comes in is the same that goes out.

- Deer Processing –**
- \$2.49 lb. Finished weight. (2-3 lb. packages)**
 - \$1.99 lb. Bulk Pack finished weight (10 lb. packages)**
 - Smaller than 2-3# packaging is \$.20 lb. extra per pound (\$2.69 lb)
- *Minimum charge of at least \$15 for processing and handling.

GENERAL ITEMS

*Check off desired items. * this section is included in the processing fee

- | | |
|---|---|
| <input type="checkbox"/> Roast (approx. size wanted _____ lb.) | <input type="checkbox"/> Stew |
| <input type="checkbox"/> Steaks | <input type="checkbox"/> Stir Fry |
| <input type="checkbox"/> Back strap (____ Steaks or ____ Roast) | <input type="checkbox"/> Other Requests _____ |
| <input type="checkbox"/> Cubed Steaks | |
| <input type="checkbox"/> Ground Deer | |
| <input type="checkbox"/> Add Beef fat | |
| <input type="checkbox"/> No Fat | |
| <input type="checkbox"/> Add a Boston Butt (amount desired to be added _____) **cost of butt will be added. | |

EXTRA ITEMS

*These items are not included in the original price and will be added accordingly to your bill. **There is a minimum of 5 lbs. per item. **

- Fresh Sausage – Amount desired _____

<input type="radio"/> Link	<input type="radio"/> Rope	<input type="radio"/> Loose	These are packed in 2-3 lb. packages.
\$3.49 lb	\$2.99 lb.	\$2.99 lb.	
<input type="radio"/> 1 lb. packaging +\$.20 lb. extra per lb.			

Temperature
<input type="radio"/> Mild/No Heat
<input type="radio"/> Medium
<input type="radio"/> Hot

Flavor	
<input type="radio"/> Country	<input type="radio"/> Italian
<input type="radio"/> Vidalia Onion	<input type="radio"/> Jalapeno and Cheese

- Smoked Summer Sausage Amount desired _____
- Plain (\$4.59 lb.) Jalapeno and Cheese (\$4.79 lb.)

I hereby give permission for Ogeechee Meat Market to process my deer in the way I have indicated above. I have read all conditions and agree to them. I understand and give permission for them to freeze said deer in the event that I do not pick it up within 48 hrs. after notification and that there is a related storage fee associated with this. After more than 30 days from time of drop off, I understand that the deer will be given to Hunters for the Hungry by Ogeechee Meat Market after which time the storage fee will still be applied to my cooler and must be paid to receive the cooler. I also do not hold Ogeechee Meat Market and those affiliated responsible for bone fragments, deer spoilage or other incidence with the meat. I understand Ogeechee Meat Market, LLC is not providing this meat to me but merely providing a service and I am fully responsible for proper storage and food handling of the food product.



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Signature: _____

Cooler#

Date: _____