Employee accepting deer\_\_\_\_\_\_\_

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Today’s Date: \_\_\_\_\_\_\_\_\_\_\_\_

|  |
| --- |
| **DNR info**  County: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Date of Kill \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Gender of Harvest: Doe Buck  Harvest #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  (number appointed by DNR website) |

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.**

**Store use only:**

Final Weight**:** \_\_\_\_\_\_\_\_\_\_\_\_

Date notified: \_\_\_\_\_\_\_\_\_\_\_

**All Packaging is bulk- 5lb. packaging.**

**GENERAL ITEMS**

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

* Cube Steaks
* Backstrap ( roast \_\_\_\_\_ or steaks\_\_\_\_\_\_)
* Ground Deer

ο Add Beef fat

ο No Fat

ο 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. All bulk packaging**. \*\*

|  |  |
| --- | --- |
| **Flavor** | |
| ⃝ Country | ⃝ Vidalia |
| ⃝ Jalapeno and Cheese | |

* Fresh Sausage – Amount desired \_\_\_\_\_\_\_

|  |  |  |
| --- | --- | --- |
| **⃝ Link** | **⃝ Loose** | These are packed in  5 lb. packages. |
| **$4.29 lb.** | **$3.29 lb.** |

|  |  |
| --- | --- |
| **Temperature** | |
| Mild  O | Hot  O |

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.

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_