

Deer Processing Form

Cooler#
Employee accepting deer_____

Name:		Today's Date: _			
Phone #:		2 nd phone or em	nail:		
Regulations and requirements •No frozen deer.				DNR info	
 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) 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. We can not freeze your deer please make arrangements to have them picked up within 48 hours of 				Kill	
				of Harvest: Doe Buck	
processing.			Harvest	Harvest #:	
Processing: \$2.49 lb. Finished weight.			(number	(number appointed by DNR website)	
_		ge of \$15 for processing and handling.			
GENERAL ITEMS-					
Check off desired item	ıs.				
☐ Roast (approx. size desired lb.)				Store use only: Final Weight:	
□ Steaks					
☐ Back strap (Steaks orRoast)			Date i	Date notified:	
☐ Cubed St	eaks				
☐ Ground I	Deer				
O Add Bee	f fat				
O No Fat					
O Add a Bo	oston Butt (amount des	sired to be added $_{}$) **Cost of the butt will b	oe added.		
EXTRA ITEMS					
	cluded in the original pric	te and will be added accordingly to your bill. ** The	re is a minimum of 5 lbs.	per item. **	
	n Sausage –	Amount desired			
○ Link	OLoose	Temperature		Flavor	
\$4.29 lb.	\$3.29 lb.	○ Mild/No Heat	() Vidalia Onion	() Jalapeno and Cheese	
		○ Medium	Country		
		Hot	<u> </u>		
	=	t Market to process my deer in the way I have			
	_	freeze my deer and it needs picked up within 4			
		ot picked up within time; I understand that the dI will have to pay a fee for storage of the coo	=	- · · · · · · · · · · · · · · · · · · ·	
-		leer spoilage or other incidence with the meat	_		
	_	ding a service and I am fully responsible for pro			
-			-		