



## DEER PROCESSING INSTRUCTIONS

573-486-3070

[meatprocess@hotmail.com](mailto:meatprocess@hotmail.com)

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE – HOME AND CELL: \_\_\_\_\_

CONFIRMATION NUMBER: \_\_\_\_\_ BUCK # POINTS \_\_\_\_\_ DOE \_\_\_\_\_

COUNTY: \_\_\_\_\_

NAME IN BUCKET \_\_\_\_\_

<b>PROCESS ONLY</b>		<b>SKINNING &amp; PROCESSING</b>		<b>SHOULDER MOUNT &amp; PROCESSING</b>		<b>FIELD DRESS, SKINING &amp; PROCESSING</b>	
<b>LOINS</b>	Steaks #/pk	Tenderized #/pk	Butterfly #/pk	Whole	Cut in Half		
<b>CATFISH LOINS</b>		Whole	Tenderized	<b>Roast</b>			
<b>ROUND STEAKS</b>		Sliced #/pk		Tenderized #/pk		<b>JERKY</b>	
<b>BURGER</b>	Plain	Tallow	Pork	Beef			
<b>CURED DEER HAM</b>		Whole	Cut in Half		Sliced		
<b>BRATWURST</b>		Regular #/pk		Cheddar #/pk		Jalapeno Cheddar #/pk	
Mushroom and Swiss #/pk		Pepper Jack #/pk			Italian #/pk		
<b>SNACK STICKS</b>							
Regular	Pepper	Bar-B-Cue		Teriyaki	NA Seasoning		
<b>BOLOGNA</b>							
<b>REGULAR</b>	Cheddar	Pepper Jack		Jalapeno Cheddar	Jalapeno Pepper Jack		
<b>SWEET</b>	Cheddar	Pepper Jack		Jalapeno Cheddar	Jalapeno Pepper Jack		
<b>COOKED SOMMER SAUSAGE</b>							
Regular	Cheddar	Pepper Jack		Jalapeno Cheddar	Jalapeno Pepper Jack		
<b>NATURALLY AGED</b>							