



DEER PROCESSING INSTRUCTIONS

573-486-3070

5hcustommeats@outlook.com

NAME _____

ADDRESS: _____

PHONE – HOME AND CELL: _____

CONFIRMATION NUMBER OFF TAG: _____ BUCK #POINTS _____ DOE _____

PROCESS ONLY	SKIN & PROCESS		SHOULDER MOUNT & PROCESS		FIELD DRESS – SKIN & PROCESS	
LOINS	Steaks #/pkg	Tenderized#/pkg	Butterfly #/pkg	Whole	Cut in Half	
CATFISH LOINS		Whole	Sliced #/pkg		Tenderized #/pkg	
ROAST		ROUND STEAKS		Sliced #/pkg		Tenderized #/pkg
BURGER	Plain	Tallow	Add Pork	Add Beef	DEER JERKY SLICED	
CURED DEER HAMS	Whole	Cut in Half	Sliced			
DEER BRATWURST	Regular #/pkg		Cheddar #/pkg		Jalapeno Cheddar #/pkg	
Mushroom and Swiss #/pkg		Pepper Jack #/pkg		Italian #/pkg		
SNACK STICK						
Regular – little spicy		BAR-B-CUE		Pepper Stick – mild		
BOLOGNA						
REGULAR	Cheddar	Pepper Jack	Jalapeno Cheddar	Jalapeno Pepper Jack		
SWEET	Cheddar	Pepper Jack	Jalapeno Cheddar	Jalapeno Pepper Jack		
NATURALLY AGED						