

# Deer Cutting Sheet

Name-----

Number-----

Paid Deposit \$-----

WEIGHT-----

## Processing \$150

(includes skinning, boned, processed primal cuts and vac packed)

- Cape Fee \$50.00
- Gut Fee \$40.00

Snack Sticks \$ 5.50/lb.

Summer Sausage \$ 5.50 /lb.

Deer Bacon \$ 5.50 /lb.

Sliced Jerky .95¢/lb.

Smoked/Marinated \$ 8.00 /lb.

Jerky (green weight)

Boudin \$6.50/lb.

Bratwurst \$5.50/lb.

**\$75.00 due at drop off**  
**Quartered or pieced out already**  
**\$1.75 Lb.**  
**Fat added to grind \$2.00lb**

**Cheese or Jalapenos added to any sausage**  
**Is 0.85/lb for each add-on**

## Loins(BackStrap):

☐ Butterfly Chops (\_\_\_\_) per pkg ☐ Cut in 1/3's ☐ Whole ☐ Grind

## Hind Quarter

<input type="radio"/> Sliced Jerky ( Not Marinated or smoked)	<input type="radio"/> Jerky Smoked/Marinated (Hillbilly/Sweet and Smoky)
<input type="radio"/> Ground or Formed Jerky	<input type="radio"/> Jerky Smoked ( Hot)
	<input type="radio"/> Jerky (Reg Flavor)

## SummerSausage

<input type="radio"/> Cheddar	<input type="radio"/> Original	<input type="radio"/> Cheddar	<input type="radio"/> Original
<input type="radio"/> Jalapeno	<input type="radio"/> Pepper Jack	<input type="radio"/> Jalapeno	<input type="radio"/> PepperJack

## SnackSticks

## Notes:

<input type="radio"/> <b>Deer Bacon</b> <input type="radio"/> <b>Boudin</b> <input type="radio"/> <b>Deer Grind</b> <input type="radio"/> <b>1lb</b> <input type="radio"/> <b>2lb</b>	<input type="radio"/> <b>Brats</b> <input type="radio"/> <b>CHEDDAR</b> <input type="radio"/> <b>JALAPENO</b> <input type="radio"/> <b>PLAIN</b> <input type="radio"/> <b>PEPPER JACK</b>	
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## Employees only:

SNACK STICKS	SUMMER SAUSAGE	Deer bacon	Brats	Jerky	Boudin
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