

The Butcher Block

CUSTOM MEAT PROCESSING Deer Processing Cut Sheet

Please select desired options and return at animal drop-off.

Processing \$150

Includes skinning, boning, processing primal cuts, and vacuum packing

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	\$0.95/lb.
Smoked/Marinated Jerky (green weight)	\$8.00/lb.
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 \$2.00/lb.

Add-ins \$.85/lb.

Name _____

Number _____

Paid Deposit \$ _____

WEIGHT _____

Loins (Backstrap)

Butterfly Chops (——) per pkg

Cut in 1/3's

Whole

Grind

Hind Quarter

Sliced Jerky (Not marinated or smoked)

Jerky Smoked/Marinated (Hillbilly/Sweet and Smoky)

Ground or Formed Jerky

Jerky Smoked (Hot)

Jerky (Regular Flavor)

Summer Sausage

Cheddar

Original

Jalapeno

Pepper Jack

Snack Sticks

Cheddar

Original

Jalapeno

Pepper Jack

Deer Bacon

Brats

Boudin

CHEDDAR

JALAPENO

Deer Grind

PLAIN

PEPPER JACK

1 lb. 2 lb.

Notes:

Employees only:

SNACK STICKS

SUMMER SAUSAGE

Deer Bacon

Brats

Jerky

Boudin