

# Deer processing Charges 2020-2021

903-824-0411

[www.detroitdeerprocessing.com](http://www.detroitdeerprocessing.com)

## Deer Processing Options

**Standard Processing** \$1.00 lb. Min charge \$100.00

**Skinning** \$ 15.00 per head

*Tenderizing will have an added charged of \$10.00*



# DETROIT DEER PROCESSING

### **Additional charge for any smoked product**

#### **Processing by the Pound**

Breakfast Sausage \$2.00 lb. includes pork fat

Quartered Deer \$1.25 lb.

Grinding your boneless meat \$.80 lb.

#### **Specialty products**

**10 lb. min. on smoked links**

Bacon-wrapped backstrap \$15.00 PER DEER

Summer Sausage \$3.00 lb

Summer Sausage with Jalapeño and Cheese \$3.50 lb.

German Smoked sausage, Brats \$3.00 lb.

Hot links, Hot Garlic Smoked Sausage \$3.00 lb.

Hill Country, Italian Smoked Link \$3.00 lb.

Smoked sausage with Jalapeño and Cheese \$3.50 lb.

Jerky - Whole muscle - made from hind qtr. You will have to give up the hindquarter steaks. \$10.50 lb.

Snack Stick - made from trimmings \$8.75 lb.

Jalapeno Snack Stick; Landjaeger \$12.50 lb.

Bacon Burger - deer burger seasoned with bacon, hickory smoke, onions, and other spices \$2.50lb.

**prices on all specialty products are charged on finished weight.**

*The condition of your meat when delivered to us determines the total yield after being processed.*

*Please make your processing charges worth the expense... Get the most for your money... take care of your meat!*

*Please keep in mind that the average deer backstraps weigh approximately 4-5 pounds altogether after being boned and trimmed.*

*Please do not cut off the shank or cut the tendons as we use them to assist us in hanging your deer in cold storage.*

**We reserve the right to dispose of any animal or portion thereof that we feel is inedible.**

*A night drop cooler is available until 10 p.m. for customers who arrive after business hours.*

#### **We will email you when your deer is ready**

Due to the high volume of deer that we receive - it usually takes several weeks to get your order back if you have specialty products made.

Our smokehouses run 24 hours a day during deer season, and the Thanksgiving and Christmas Holidays - **Please be patient** - We are working as hard as we can to get your order finished

**Deer left longer than 30 days after we call you will be sold for processing charges.**

Deer to be caped will require a \$50 capping fee upfront and cape needs to be picked up the same day unless other arrangements are made.

**DEER PROCESSING ORDER**

2018-2019  
(903)-674-6911

**DETROIT PROCESSING**  
Est. 1972



receipt number

**NAME** \_\_\_\_\_

Date \_\_\_\_\_

**Address** \_\_\_\_\_

Phone \_\_\_\_\_

**City, ST** \_\_\_\_\_ **E-mail** \_\_\_\_\_

Backstrap = Whole - Boneless steaks - Chops - Bone out \_\_\_\_\_ Thick \_\_\_\_\_ Pkg.

Hind Qtr. = Whole - Roasts - Steaks - Bone out - Jerky \_\_\_\_\_ Thick \_\_\_\_\_ Pkg.

Neck = Roast - Bone out \_\_\_\_\_ we make just slice

Foreqtr. = Whole - Roasts - Bone out

*save tenderloin*

*carcass weight*

gutting fee \$30.00

Cape \$30.00

Skinning \$10.00

**min charge \$90**

**Amount**                      **Ground Products**

\_\_\_\_\_ Burger    Add Fat ? \_\_\_\_\_

\_\_\_\_\_ Chili        What % \_\_\_\_\_

**Specialty products**

\_\_\_\_\_ Bacon Burger .....

\_\_\_\_\_ Breakfast Sausage ---- Mild - Reg - Hot

\_\_\_\_\_ Wenzel's Grillerz..... (fresh brat w/ jal & cheese).....

\_\_\_\_\_ Brats .....

\_\_\_\_\_ German Smoked link.....

\_\_\_\_\_ Hot Garlic.....

\_\_\_\_\_ Hot Links.....

\_\_\_\_\_ Italian.....

\_\_\_\_\_ JC link.....

\_\_\_\_\_ JC Summer Sausage.....

\_\_\_\_\_ Summer Sausage .....

\_\_\_\_\_ Polish .....

\_\_\_\_\_ Snack Stix.....

\_\_\_\_\_ Jalapeno Snack Stix.....

\_\_\_\_\_ Bacon Wrapped Backstrap.....

\_\_\_\_\_ Whole Muscle Jerky.....

\_\_\_\_\_ Slice for Jerky (not smoked-just sliced)...

\_\_\_\_\_ Pork or Beef Fat .....

\_\_\_\_\_ Beef Trim.....

\_\_\_\_\_ Pork Trim.....

\_\_\_\_\_ Tenderizing Steak

\_\_\_\_\_ Grinding boneless meat.....

quartered up deer

by the lb. \_\_\_\_\_ @ \$1.25 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$2.00 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$1.85 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$2.75 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$2.75 = \_\_\_\_\_

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\_\_\_\_\_ lbs. @ \$3.25 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$3.25 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$2.80 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$2.75 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$8.75 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$12.50 = \_\_\_\_\_

per head \$10.00 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$10.50 = \_\_\_\_\_

per head \$5.00 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$1.50 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$2.89 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$1.99 = \_\_\_\_\_

per head \$5.00 = \_\_\_\_\_

\_\_\_\_\_ lbs. @ \$0.80 = \_\_\_\_\_

**TOTAL >>>>=** \_\_\_\_\_
