



BLACKFOOT BUTCHERS

DEER INTAKE & CUSTOM PROCESSING FORM

BlackfootButchers.com | Facebook: Blackfoot Butchers and Taxidermy

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Hunter / harvest / legal intake

1 HUNTER & INTAKE INFORMATION

Customer / Hunter Name

Intake #

Street Address

Phone

Email

2 HARVEST IDENTIFICATION

NJ Conservation ID (CID #)

License / Permit #

Harvest Date

Season

Weapon

DMZ / Zone

County

Township

Deer Management Unit (optional)

Confirmation #

Antler Points

Left

Right

3 ANIMAL CLASSIFICATION & CONDITION

Classification

☐

Antlered Buck

☐

Doe

☐

Button Buck

☐

Shed / male with antlers < 3 in.

Field dressed?

☐

Yes

☐

No

Transportation tag attached?

☐

Yes

☐

No

Observed condition / intake notes

4 NJ 2026-27 COMPLIANCE CHECK

Before the deer is moved from the field, a Deer Transportation Tag must be completed and attached. For 2026-27, deer harvests must be reported through NJ Fish & Wildlife's AHRS by 10:00 p.m. on the day of harvest. Each deer has its own Confirmation Number; the number must stay with the deer and its parts, and a butcher/taxidermist must record it.



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Processing selections / specialty cuts

5 STANDARD DEER PROCESSING

STANDARD DEER PROCESSING

\$1.20 per pound

Average Doe: approximately \$120 | Average Buck: approximately \$150

Includes regular venison cuts, portioned and packaged from your deer: backstraps, tenderloins, steaks, roasts, shoulder cuts, hindquarter cuts, front-quarter cuts, neck roast, stew meat, cube steak, ground venison, burger meat, trim meat, shanks, ribs, and soup bones upon request.

6 CUSTOM CUT SHEET

BACKSTRAPS & TENDERLOINS

- ☐ Backstraps - whole ☐ Tenderloins - whole
- ☐ Backstraps - 1 in. steaks ☐ Tenderloins - medallions
- ☐ Backstraps - 1.5 in. steaks

Notes / thickness

HINDQUARTERS

- ☐ Steaks ☐ Roasts ☐ Cube steak
- ☐ Stew meat ☐ Ground venison ☐ Whole muscle

Roast size / steak thickness / notes

FRONT / SHOULDER / NECK

- ☐ Shoulder / front-quarter roasts
- ☐ Stew meat ☐ Ground venison
- ☐ Neck roast ☐ Neck to grind

Notes

GROUND / STEW / CUBE

- ☐ Coarse ☐ Medium ☐ Fine
- ☐ 1 lb packs ☐ 2 lb packs ☐ All trim to grind

Special instructions / allocation

7 PREMIUM DEER CUTS - ADD-ON PRICING

- ☐ Tomahawk chops - \$20 per set of 5
- ☐ Full rack - \$20 per rack (8-10 ribs)
- ☐ Osso Buco cross-cut shanks - \$15 per leg

Sets

Racks

Legs



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Jerky / packaging / mobile service

8 CUSTOM DEER JERKY

CURRENT JERKY PRICING

Jerky Cuts Only	\$2.00 / lb raw meat
Whole-Muscle Finished Jerky	\$30 / lb finished weight
Ground Finished Jerky	\$25 / lb finished weight
Half-Pound Finished Jerky Pack	\$20 each
Specialty Flavor Add-On	+\$2.00 / finished lb

Vacuum-sealed packaging is included with finished jerky.

9 JERKY TYPE & QUANTITY

☐ Cuts only ☐ Whole-muscle finished ☐ Ground finished ☐ Half-pound packs

Requested pounds / pack quantity

10 FLAVOR OPTIONS

- | | | | | |
|--------------------------------------|--|--|--|---------------------------------------|
| ☐ Original | ☐ Black Pepper | ☐ Garlic Pepper | ☐ Steakhouse | ☐ Smokehouse |
| ☐ Teriyaki | ☐ Sweet Teriyaki | ☐ Honey Garlic | ☐ Maple Brown Sugar | ☐ Sweet BBQ |
| ☐ Hot Honey | ☐ Hickory Smoke | ☐ Applewood Smoke | ☐ Mesquite Smoke | ☐ Smoky BBQ |
| ☐ Jalapeno | ☐ Cajun | ☐ Buffalo | ☐ Chipotle | ☐ Sweet Heat |
| ☐ Habanero | ☐ Ghost Pepper | ☐ Korean BBQ | ☐ Garlic Parmesan | ☐ Lemon Pepper |
| ☐ Dill Pickle | ☐ Bourbon BBQ Style | ☐ Custom blend | | |

Custom flavor / notes

11 HEAT / PROFILE

☐ Mild ☐ Medium ☐ Hot ☐ Extra Hot ☐ Pepper Heavy ☐ Garlic Heavy ☐ Smoke Heavy

12 HOUSE CALL SERVICE

From Field to Freezer - starting at \$300

House-call fee covers travel, setup, equipment, on-site service, and cleanup. Processing and custom add-ons may be additional.



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Terms / authorization / office completion

13 CUSTOMER CERTIFICATIONS & AUTHORIZATION

- ☐ I certify that the deer described on this intake form was legally harvested and that the information and Confirmation Number provided are accurate.
- ☐ I understand that each deer must be identified by its unique Confirmation Number and that Blackfoot Butchers will record that number for processing records.
- ☐ I understand that Blackfoot Butchers may refuse any animal that is spoiled, improperly handled, contaminated, illegally harvested, improperly tagged, or otherwise unsuitable for safe processing.
- ☐ I understand that finished yield varies based on animal size, shot placement, field dressing, contamination, trim loss, bone-in selections, and requested cuts.
- ☐ I authorize Blackfoot Butchers to make reasonable shop-standard decisions when an option is unclear, unsafe, unavailable, or not selected, while preserving as much usable venison as reasonably practical.
- ☐ I understand that, if requested by a NJ Conservation Officer within 48 hours after harvest reporting, I may be required to produce the deer head or direct the officer to the butcher/taxidermist who has possession of it.
- ☐ I have reviewed the selected processing options and current pricing shown on this form and authorize the requested processing and applicable add-ons.

14 HEAD / ANTLERS / CAPE / TAXIDERMY DISPOSITION

- ☐ Return head / antlers
- ☐ Dispose per shop procedure
- ☐ Save cape
- ☐ Taxidermy / mount

Special instructions

15 CUSTOMER SIGNATURE

Customer Signature

Date

16 BLACKFOOT BUTCHERS - OFFICE USE

Received by

Hanging / billable weight

Base processing

Add-ons

Total due

Deposit / paid

Balance

Pickup date

Regulatory summary is provided for intake convenience and does not replace the current New Jersey Hunting & Trapping Digest or NJ Fish & Wildlife regulations.