



BLACKFOOT BUTCHERS & TAXIDERMY

WILD TURKEY PROCESSING INTAKE

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Hunter / harvest / condition

BlackfootButchers.com | Facebook: Blackfoot Butchers and Taxidermy

1 CUSTOMER & INTAKE INFORMATION

Customer / Hunter Name

Intake #

Customer Street Address

Phone

Email

2 HARVEST & TURKEY IDENTIFICATION

Harvest Date

License / Permit #

Confirmation #

Sex

State of Harvest

Turkey Zone / Area

County / Township

Beard Length

Longest Spur

Dressed Weight

Transportation / harvest tag attached?

☐ Yes

☐ No

3 INTAKE CONDITION

☐ Whole / field dressed

☐ Skinned

☐ Breasted

☐ Frozen

☐ Fresh / chilled

☐ Shot damage

☐ Contamination concern

☐ Taxidermy specimen - do not process

Condition / damage / temperature notes

4 NJ / LEGAL INTAKE CHECK

For NJ wild turkey, the bird must be tagged before transport and the harvest must be reported through NJ Fish & Wildlife's Automated Harvest Report System on the day killed; the Confirmation Number must remain with the turkey or its parts. Blackfoot accepts only legally harvested, properly tagged game. Out-of-state birds must comply with the state of harvest and transport laws. Customer remains responsible for licensing and reporting accuracy.



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5 PREMIUM TURKEY PROCESSING PRICING

SELECTSERVICE / OPTION	PUBLISHED RATE	QTY / WT	ACTUAL \$
☐ Breast-only processing - cleaned, trimmed, vacuum packed	\$85 / bird		
☐ Standard turkey processing - skinned, broken down, packaged	\$135 / bird		
☐ Quartered chef cut - breasts, legs/thighs, wings, carcass	\$155 / bird		
☐ Whole plucked & cleaned - freezer ready	\$195 / bird		
☐ Premium boneless chef breakdown	\$210 / bird		
☐ Spatchcock / butterfly preparation	+\$35 / bird		
☐ Boneless breast portions / cutlets	+\$35 / bird		
☐ Leg & thigh debone / separate	+\$30 / bird		
☐ GIBLETS cleaned & saved	+\$20 / bird		
☐ Soup / stock carcass cleaned & packed	+\$15 / bird		
☐ Jerky cuts only	\$2.00 / lb raw		
☐ Whole-muscle finished jerky	\$30 / lb finished		
☐ Ground finished jerky	\$25 / lb finished		
☐ Specialty jerky flavor add-on	+\$2 / finished lb		

6 CUT & PACKAGING INSTRUCTIONS

☐ Breasts whole

☐ Thighs whole

☐ 1 lb packs

☐ Breast cutlets

☐ Wings saved

☐ 2 lb packs

☐ Breast cubes

☐ Carcass/stock

☐ Vacuum seal

☐ Legs whole

☐ Trim to jerky

☐ Label by cut

Special instructions

Processing / Taxidermy Subtotal

Deposit / Payment

Sales Tax (if applicable)

BALANCE DUE

CUSTOMER CERTIFICATION & SIGNATURE

I certify that the animal/bird was lawfully acquired and that all required licenses, permits, tags, seals, confirmation numbers and federal/state documentation are accurate, and remain associated with this order. I authorize Blackfoot Butchers & Taxidermy to perform only the services selected or later approved in writing. I understand final yield, appearance, weight and condition can vary due to harvest damage, field care, age, freezer condition, contamination, anatomy and normal processing/taxidermy limitations. Processing charges are based on the published rate or actual condition/weight shown above. Finished orders should be collected promptly: after 7 calendar days from