

Live Weight: _____

Hanging Weight: _____

Mungo’s Deer Processing

Name: _____

Phone #: _____

Received date:

DNR Conf#

BASIC PROCESSING (Circle Choices)

Ground
Burger

Hot
Sausage _____
(10lb min) (# of lbs?)

Mild
Sausage _____
(10lb min) (# of lbs?)

Bacon
Burger _____
(10lb min) (# of lbs?)

Stew
Meat _____

Cube Steak
(from ham) _____

Round
Steak _____
(from ham)

Whole
Ham _____
(How many?)

Shoulder
Roast _____
(How many?)

Neck
Roast _____
(How many?)

Loin
Roast _____
(How many?)

Ham
Roast _____
(How many?)

Whole Boneless
Loin

Sliced
Loin

Butterfly
Steaks

SMOKED PRODUCTS

Ready to Eat

Summer Sausage (# of packs) _____ \$ _____

Link Sausage (# of packs) _____ \$ _____

Snack Sticks (# of packs) _____ \$ _____

Bacon (# of packs) _____ \$ _____

Smoked Sausage (# of packs) _____ \$ _____

Peppered Bacon (# of packs) _____ \$ _____

Jerky (# of packs) _____ \$ _____

Summer Sausage w/ cheese & peppers (# of packs) _____ \$ _____

Snack Sticks w/ cheese & peppers (# of packs) _____ \$ _____

Smoked Sausage w/ cheese & peppers (# of packs) _____ \$ _____

Number of bags _____

Freezer O Shelf _____

Freezer K Shelf _____

Employee Initials _____

SKINNING FEE \$ _____

HORNS CUT \$ _____

BASIC PROCESSING \$ _____

PIECES \$ _____

SAUSAGE \$ _____

BACON BURGER \$ _____

SMOKED PRODUCT FEE \$ _____

CUBE STEAK/STEW \$ _____

TOTAL COST \$ _____

DEPOSIT \$ _____

BALANCE \$ _____