**Frequently Asked Questions - Processing**

How much of my deer should I expect back?

* You should expect to receive about 1/3 (full weight) of your deer back. Please note that this can be affected by where you shot the deer. We will not keep any bloodshot meat.

What is your aging time?

* We like to let deer hang 4-7 days in a cooler. This time may slightly vary during peak deer season (October-December). If you would like your deer hung for a shorter/longer period of time, please let someone in our office know so we can make arrangements.

How is processed meat packaged?

* We vacuum seal all meat in 1-2 lb. packs and freeze it immediately after processing.

Are you USDA approved and inspected?

* Yes, we are!

What type of payment do you accept, Do I need to pre-pay?

* We accept major credit cards, checks, and cash. We cannot accept EBT/SNAP benefits for processed meats.

How do I know when I need to pick up processed meat?

* We give you a call whenever your meat is ready to pick-up. Usually it takes 1-2 weeks for processing. During peak deer season, it may take up to 3 weeks for processing (mainly for deer with specialty products such as snack sticks, smoked sausage, and summer sausage). If we haven’t called you within 2 ½ weeks, please give us a call or message us on Facebook- we may have your deer ready.
* After you are notified that processed meat is ready to pick-up, you will have 10 business days to pick-up before the meat is donated. PLEASE PICK-UP IN A TIMELY MANNER AS WE DO NOT HAVE MUCH FREEZER SPACE.
* PLEASE BE SURE TO PUT YOUR PHONE NUMBER ON THE PROCESSING TICKET.

Am I getting my meat back?

* All cuts of meat are from your deer/hog.

When is your skinning shed open?

* Our skinning shed is open 24/7. We have a holding cooler which stays unlocked. When our skinners arrive in the morning/night, skinned deer are moved to the locked cooler.

How do I drop off?

* Check out our website: [www.peachorchardprocessing.com](http://www.peachorchardprocessing.com) and go to the RESOURCES tab and then click FIRST TIME HERE.

What if I want to keep my cape/horns?

* There are green tags located in our skinning shed. Make sure to fill out these tags with your name and phone number and attach it to your horns. They are ready for pick-up by the next business day or you can wait to pick them up with your processed meat. Please be sure to remind the receptionist that you need to pick-up horns/cape. They are often stored separately from the meat.

Do you offer skinning services?

* Yes! During deer season, our skinners are available morning and night. During the off season, please let our on-call skinner know if you dropped something off. The on-call skinner’s number is posted on both skinning shed doors and inside of the skinning shed. You are also welcome to use any of the hoists and tools in the skinning shed if you want to skin your deer/hog yourself.

What are your prices?

* Please check our website under the “Processing” tab for full pricing information.

www.peachorchardprocessing.com