



Deer Cutting Order

Name: _____ Ph.# _____ Ph.#2 _____

Date: _____ Date of Kill: _____ Buck _____ Doe _____

Hunting Lic. # _____ Area _____

Skin: _____ Cape Mount: _____ Ice Chest: _____

Back Strap: Whole _____ Slice _____ Tenderize _____ # _____

Tenderloin: Whole _____ Slice _____ Tenderize _____ # _____

Hindquarter: Roasts _____ Steaks: _____ Tenderize _____ # _____

Jerky: Original _____ # Cajun _____ # Teriyaki # _____ # Finished wt. _____ #

Shoulders: Roast _____ Steaks _____ Ribs: _____ Neck Roast _____ Steak _____

Stew Meat: _____ # Fry Meat _____ Tend. _____ Chili _____ #

Hamburger _____ # Beef Fat _____ % BE&P _____ % B. Hamb: _____ %

Sausage: Pan _____ # Smoked: _____ # Italian Sausage Tube – Link _____ #

Mild: _____ Medium: _____ Spicy: _____ Ex. Spicy: _____

Options: Jal. _____ Cheese: _____ Green Onion: _____ Garlic _____

40deer/60pork _____ 50/50 _____ 60deer/40pork _____ 70deer/30pork _____

Summer Sausage: Plain _____ # Jal. & Cheese _____ # Pepper Jack _____

Snack Sticks: _____ # Lil' Smokies: _____ # Burritos _____ W/ beans _____

Total amt of deboned deer: _____ # Amt. pork Added _____ #

Amount Processed: _____ # Deboned _____ #

A	B	C	D	E	F	G	H	I	J	K	L	M
N	O	P	Q	R	S	T	U	V	W	X		Crate door

_____ In Cooler shelf # _____ Rolling Cart- Baskets _____ In Freezer Shelf # _____

Special Instruction: _____