

Deer Processing Charges 2022-2023

903-341-0980

www.detroitdeerprocessing.com

Option 1 Basic cut Steaks and Burger with up to 10% fat \$175 Deposit

Option 2 Upgrade to include 10# of one Smoked Sausage. \$205 Deposit

Option 3 Full Custom Order \$250 Deposit

Any overpayment will be refunded

Quartered Deer are \$1.25 per lb on the weight you drop off to us.

Tenderizing will have an added charged of \$10.00

Additional charge for any smoked product

Processing by the Pound

Breakfast Sausage \$2.50 lb. includes pork fat

Grinding your boneless meat for burger \$1.00 lb.

Specialty products

5lb. minimum on Smoked Sausages

Bacon-wrapped backstrap	\$15.00 PER DEER
Summer Sausage	\$3.00 lb
Summer Sausage with Jalapeño and Cheese	\$3.50 lb.
Hot Dogs, Jalapeño Hot Dogs	\$5.00 lb.
German Smoked sausage, Brats	\$3.00 lb.
Hot Garlic Smoked Sausage	\$3.00 lb.
Hill Country	\$3.00 lb.
Jalapeño and Cheese Smoked Sausage	\$3.50 lb.
Jerky - Whole muscle - made from hind qtr. You will have to give up the hindquarter steaks.	\$10.50 lb.
Snack Stick - made from trimmings	\$8.75 lb.
Jalapeño Snack Stick	\$12.50 lb.

prices on all specialty products are charged on finished weight.

The condition of your meat when delivered to us affects the total yield after being processed. For example if it comes in covered in dirt and pine needles or ants and oak leaves we're of the opinion that you'd really rather not consume those ingredients so we remove and discard them, along with the portion of the meat that's contaminated!

Please keep in mind that the average deer backstraps weigh approximately 4-5 pounds altogether after being boned and trimmed.

Please do not cut off the shank or cut the tendons as we use them to assist us in hanging your deer in cold storage.

We reserve the right to dispose of any animal or portion thereof that we feel is inedible.

We will text/email you when your deer is ready

Due to the high volume of deer that we receive - it usually takes several weeks to get your order back if you have specialty products made.

Deer left longer than 30 days after we notify you that they are completed will be sold for processing charges.

Deer to be caped will require a \$50 caping fee upfront and cape needs to be picked up the same day unless other arrangements are made.



**DETROIT DEER
PROCESSING**

'22-'23

DEER PROCESSING ORDER

(903) 341-0980

Drop-off Date ____/____/____

NAME _____

Address _____

Phone _____

City, St, Zip _____

Email _____

Option 1

Standard Cut - Steaks and Burger with 10% beef fat optional. **\$175 Deposit**

Option 2

Steaks and Burger w/ 10% fat and 10 lbs of any smoked sausage **\$205 Deposit**

Option 3

Full Custom order any overpayment will be refunded **\$250 Deposit**

Backstrap = Debone - Whole - Boneless steaks - Chops - Bacon Wrapped
 Hind Qtr. = Debone - Roasts - Steaks - Whole - Jerky → just sliced
 Neck = Debone - Roasts → Smoked
 Foreqtr. = Debone - Roasts - Whole

save tenderloin

Order Amount	Ground Products
_____ Burger	Add Fat ? Y / N
_____ Chili	If Y What % _____
Specialty products	
_____	Breakfast Sausage Reg - Spicy
_____	German Smoked Sausage
_____	Hot Dogs
_____	Jalapeño Hot Dogs
_____	Jalapeño Cheddar Smoked Sausage
_____	Jalapeño Cheddar Summer Sausage
_____	Summer Sausage
_____	Cranberry-Garlic Summer Sausage
_____	Snack Stick
_____	Jalapeño Snack Stick
_____	Bacon Wrapped Backstrap
_____	Whole Muscle Jerky
_____	Slice for Jerky (not smoked-just sliced)...
_____	Pork or Beef Fat
_____	Tenderizing Steak
_____	Grinding boneless meat

I donate or leave the wildlife resource(s) or parts thereof, listed below at Detroit Deer Processing 110 2ND ST SW Detroit, TX 75436

Date of kill ____/____/____
_____ Whole deer _____ Quarters

TX hunting license number _____

Ranch or area _____
Signature _____ Date _____