

**Deer Cutting Instructions**

Quantity \_\_\_\_\_ Cleaning Charge  Gutting/Skinning Charge  bones disposal charge

Customer \_\_\_\_\_ Contact # \_\_\_\_\_

Drop-off date \_\_\_\_\_ Production date \_\_\_\_\_ Weight \_\_\_\_\_ kgs/lbs

Allergies YES / NO Type of Allergy: \_\_\_\_\_

**FRESH CUTS**

Shoulder Roast <input type="checkbox"/>	Shoulder Steak <input type="checkbox"/>	Tenderloin Whole <input type="checkbox"/>
Back Straps Whole <input type="checkbox"/>	Boneless Loins Steak <input type="checkbox"/>	
Leg Roast <input type="checkbox"/>	Leg Steaks <input type="checkbox"/>	

Dog Bones <input type="checkbox"/>	Amount:
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Steak Thickness:	½ inch <input type="checkbox"/>	¾ inch <input type="checkbox"/>	1 inch <input type="checkbox"/>	# _____ Steaks per package
Roast Size (lbs)	lbs	lbs	lbs	Paper wrapped: <input type="checkbox"/> (\$1.50/lb) Vacuum Sealed: <input type="checkbox"/> (\$1.75/lb) *min cost per animal \$125
Ground	1 lbs <input type="checkbox"/>	1.5 lbs <input type="checkbox"/>	2 lbs <input type="checkbox"/>	Add _____ % Pork

**Jerky**  
 \_\_\_\_\_ lbs of \_\_\_\_\_  
 \_\_\_\_\_ lbs of \_\_\_\_\_  
 \_\_\_\_\_ lbs of \_\_\_\_\_

**Notes:**

Sausages	Weight	Type of Sausage	Weight
_____	_____	_____	_____
<b><u>Initials</u></b>			
(min 25lbs)	_____ lbs of _____	Smoked Fresh _____ %Pork	_____
_____	_____	_____	_____
(min 25lbs)	_____ lbs of _____	Smoked Fresh _____ %Pork	_____