

# The Butcher Block

## CUSTOM MEAT PROCESSING Deer Processing Cut Sheet

Please select desired options and return at animal drop-off.

### Processing \$150

Includes skinning, boning, processing primal cuts, and vacuum packing

Cape Fee	\$50.00
Gut Fee	\$40.00
Snack Sticks	\$5.50/lb.
Summer Sausage	\$5.50/lb.
Deer Bacon	\$5.50/lb.
Sliced Jerky	\$0.95/lb.
Smoked/Marinated Jerky (green weight)	\$8.00/lb.
Boudin	\$6.50/lb.
Bratwurst	\$5.50/lb.

### \$75.00 due at drop off

Quartered or pieced out already  
\$1.75/lb.  
Fat added to grind \$2.00/lb.

Add-ins \$.85/lb.

Name \_\_\_\_\_

Number \_\_\_\_\_

Confirmation # \_\_\_\_\_

Paid Deposit \$ \_\_\_\_\_

WEIGHT \_\_\_\_\_

### Loins (Backstrap)

Butterfly Chops (——) per pkg

Cut in 1/3's

Whole

Grind

### Hind Quarter

Sliced Jerky (Not marinated or smoked)

Jerky Smoked/Marinated (Hillbilly/Sweet and Smoky)

Ground or Formed Jerky

Jerky Smoked (Hot)

Jerky (Regular Flavor)

### Summer Sausage

Cheddar

Original

Jalapeno

Pepper Jack

### Snack Sticks

Cheddar

Original

Jalapeno

Pepper Jack

Deer Bacon

Brats

Boudin

CHEDDAR

JALAPENO

Deer Grind

PLAIN

PEPPER JACK

1 lb.  2 lb.

Notes:

### Employees only:

Processed Date	Snack Sticks Weight	Summer Sausage Weight
Total Fat Weight	Deer Bacon Weight	Brats
Smoked Jerky Weight	Sliced Jerky Weight	Boudin