

Stanton's Deer & Wild Game Processing
2011 – 2012 Season

Thank you for choosing Stanton's to do your Deer and Wild Game processing. We pride ourselves on making quality meat products. Our business grows every year because of these quality products and satisfied customers. If you ever have questions about deer and wild game processing, rules, pricing and pickups, please ask before processing begins to clarify matters.

Rules for 2011 – 2012 Season

1. All animals must be skinned and quartered and in an ice chest with plenty of ice and hunters name must be on ice chest. If not enough ice, ice will be billed as needed. **NO EXCEPTIONS!**
2. Each animal is done individually. In order to do this the following minimums are required on EACH variety AND flavor of sausage. Pan, Fresh Link and Smoked Link Sausage – 25 Lb minimum each variety and flavor. Summer Sausage 12 lb minimum each variety and flavor. Slim Jims – 10 lb minimum each variety and flavor.
3. No weighting of meat will be done at the time of check in.
4. Gut shot, dirty, or spoiled meat will not be processed.
5. Drop off and pick-up times are the same as for Stanton's Grocery Department as follows: Monday thru Sunday – 8:00 AM to 7:00 PM – 7 days a week.
6. Most animals will be finished in 3 weeks or less. If you don't receive a call from us in this time period, please check with us at 281-331-4491 during the times listed above. Our freezer space is limited. **PLEASE PICK UP YOUR MEAT WITHIN 7 DAYS OF YOUR PHONE CALL SAYING YOUR MEAT IS READY.**
7. **ALL MEAT MUST BE PICKED UP WITHIN 30 DAYS OF DROP OFF DATE. MEAT LEFT HERE LONGER THAN 30 DAYS OF DROP OFF DATE WILL BE DISPOSED OF OR SOLD FOR THE PROCESSING FEE. NO EXCEPTIONS!**
8. There will be no picking up of ice chest until all meat has been picked up and paid for. Your ice chest will serve as a deposit on your meat. If you do not pick up you meat within 30 days, you ice chest will become the property of the store. A \$50.00 deposit can be paid in lieu of us holding your ice chest for the duration of the meat processing time and will be applied to your balance of the processing fees. Stanton's is NOT responsible for damaged or lost ice chests.
9. If you have any questions, you may call Allen Stanton at 281-331-4491 during the times listed above.

**Attention Hunters: to save time and money we recommend you
bring your deer in already boned out in an ice chest**

Pricing for 2011 – 2012 Season

ALL MEAT WILL BE CHARGED A PROCESSING FEE

Standard processing includes cutting of steaks, roast, chops, ribs,
hamburger, and chili meat and vacuum packing.

**DEER PROCESSING
STANDARD CUT – UP**

\$ 80.00 Whole (with back straps)
\$ 20.00 per Quarter

**MEDIUM SIZE HOG PROCESSING
STANDARD CUT – UP**

\$ 80.00 Whole (with back straps)
\$ 20.00 per Quarter

**LARGE EXOTIC DEER PROCESSING
STANDARD CUT UP**

\$ 1.00 PER LB

BONELESS MEAT PROCESSING FEE

(Meat you bring in cut up already)
\$ 1.00 PER LB

Sausage Making Charges

Each animal is done individually. In order to do this the following minimums are required on EACH variety of sausage AND flavor.

Pan, Fresh Link and Smoked Link Sausage – 25 lb minimum each variety and flavor
Summer Sausage – 12 lb minimum each variety and flavor
Slim Jims – 10 lb minimum each variety and flavor

Sausage Variety List – Extra spices billed as needed

Fresh: Original and Italian

Slim Jims: Original, Sweet, Black Pepper, Mesquite, Spicy, Volcano Sweet

Smoked Sausages: Original, Garlic, Jalapeno, Jalapeno Cheese, Polish, Italian, German, Cajun, South Texas Sweet (South Texas Sweet extra .50 per lb)

Summer Sausage: Original, Jalapeno, Jalapeno Cheese

*****PRICES ARE BASED ON TOTAL UNCOOKED GREEN WEIGHT OF DEER AND
PURCHASED PORK TRIMMINGS*** **EXTRA SPICES BILLED AS NEEDED****

Pan Sausage	1.00 lb	Smoked Link Sausage	1.50 lb
Fresh Link or Italian Sausage	1.25 lb	Summer Sausage	3.00 lb
Slim Jims	5.00 lb	Jalapeno Sausage add additional	.25 lb
Cheese Sausages add additional	.75 lb		

SPECIALTY PRODUCTS

Deer Hamburger Patties 1/2 lb square or 5 in 1 lb round	\$ 1.50 lb
Marinated Deer Fajitas	\$ 3.00 lb
Bacon Wrapped Back Straps	\$ 2.50 lb
Steak Tenderizing Fee	\$ 1.00 lb
Vacuum Pack Hamburger Meat	\$.50 lb

TRIMMING PRICES

Lean Pork Trimmings	\$ 2.50 lb
Lean Beef Trimmings	\$ 3.50 lb
<u>Beef & Pork fat</u> not available. We recommend beef or pork trimmings	