

STANTON'S 2018 – 2019 DEER SEASON

Drop off Date: _____ Deer License Number: _____

Name: _____

Address: _____ City, State, Zip: _____

Phone: (Home) _____ Phone: (Other) _____

Number of Animals to Process: _____ Number of Coolers: _____

E-Mail Address: _____

BONELESS MEAT BONE IN BOTH

Are the back straps and tenderloins in cooler? YES NO

STANDARD PROCESS	
BACK STRAP STEAKS*	
STEAKS – HIND QUARTERS *	
ROAST – HIND QUARTERS	
HAMBURGER MEAT **	
CHILI MEAT **	

*Tenderize Fee \$ 10.00 Back Straps, \$10.00 per Quarter / **Can add beef or pork to any % - Patties are \$1.50 lb. extra

SMOKED SAUSAGE MINIMUM PER VARIETY / FLAVOR SMOKED SAUSAGE 25LB MINIMUM PER VARIETY / FLAVOR SLIM JIMS 10 LB MINIMUM PER VARIETY / FLAVOR SUMMER SAUSAGE 12 LB MINIMUM PER VARIETY / FLAVOR	TYPES OF SAUSAGE WE MAKE: FRESH: PAN SAUSAGE & FRESH LINK SAUSAGE SMOKED: LINK SAUSAGE – SUMMER SAUSAGE AND SLIM JIMS (SNACK STICKS)
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LIST SAUSAGES BELOW IN ORDER OF PRIORITY AND PREFERENCE

*Any sausage that is below the minimum amount of meat will be used to make hamburger

SAUSAGE PRIORITY LIST

	Sausage Type	% Pork to Add	Heat	Max Amount
1				
2				
3				
4				

I agree that this is how I want my animal(s) processed and I understand that I have to pick up my meat within 30 days from the day of drop off date or it will be disposed of or sold for the processing fee.

Customer Signature: _____

Pick up by date: _____