

STANTON'S 2019 – 2020 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, \$15.00 per Quarter / **Can add beef or pork to any % - Patties are \$1.50 lb. extra

SMOKED SAUSAGE MINIMUM PER VARIETY / FLAVOR SMOKED SAUSAGE 15LB 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 14 days from the first call that my order is ready. Any meat left after this time will be SOLD for the processing fee. **NO EXCEPTIONS!!!**

Customer Signature: _____ Pick up by date: _____