

DEER PROCESSING BY ELEVATED WILD

NAME _____ DATE: _____ PHONE #: _____

EMAIL ADDRESS: _____ DEER CHECK # _____

Loin (backstrap)

- Boneless
 - Roast Steak
 - or
- Bone in racks and porterhouse
 - Whole rack Double chops

Ground:

- All ground 1/2 sausage all sausage
- No fat
- With fat: 10% 20% 30%
- Pork
- Beef

Hind quarter

- Grind all
- Cross cut
- Separated into subprimals:
 - Top round: steak roast grind
 - Bottom round: steak roast grind
 - Sirloin tip: steak roast grind
 - Eye round: steak roast grind
 - Heel: stew grind
 - Shank: whole cross cut stew grind

Sausage: (maximum 2 varieties per deer, all sausage made with pork fat, all sausage is packaged raw)

Loose

- Classic breakfast
- Hot breakfast
- Chorizo
- Sweet italian
- Hot italian

Cased

- Bratwurst
- Andouille
- Sweet italian
- Hot italian

Front quarter

- Grind all
- Stew all
- Cross cut chuck roast/arm roast
- Fore shank whole cross cut stew grind

Ground package size

- 1# 1.5# 2#

Ribs

- Grind Rack

Roast size

- ~1-2# 2+

Neck

- Grind Whole Deboned Cross cut

Steak thickness

- 1" 1.5"

Special instructions:

Signature: _____ Date: _____

Processed deer must be picked up within 14 days of completion. I will contact you when your deer is ready for pick up.

Deposit method: _____ Amount due on pick up: \$ _____

Completed Date: _____ Pick up date: _____