



## Venison Cutting Instructions

**Cut instructions must be received at the time of drop off.**

If more than one option is selected in any section, please note how much of each is desired.

890 Marguerite Ave, Corning, CA 96021 530-824-6328 M-F 9am-5pm



Please fill this form out entirely. **By law we must have your first & last name, address, and phone number.**

Name: \_\_\_\_\_ Phone#: \_\_\_\_\_

Address: \_\_\_\_\_

Arrival Date: \_\_\_\_\_  Hang Only  Ranchers Process Hot Carcass Weight: \_\_\_\_\_

Tag ID: \_\_\_\_\_ GO ID \_\_\_\_\_ State ID: \_\_\_\_\_ Scrap: \_\_\_\_\_

**\*\*\*According to the USDA, all wild venison must be processed boneless\*\*\***

### SHOULDER

- Boneless
- Roast
- Stew
- Grind

### LEG

- Boneless
- Roast
- Steak

### BACKSTRAP

- Butterfly Chops
- Whole

### SIRLOIN

- Steaks
- Grind

### TENDERLOINS

- Whole
- Grind

### TRIM

- Grind
- Stew

### PROCESSED MEAT PRODUCTS:

- Bulk Sausage
- Smoked Summer Sausage
- Snack Sticks
- Jerky

### ADDED PRODUCT:

- Beef – Added @ 20% (\$5.99/lb)
- Pork – Added @ 30% (\$3.49/lb)
- Bacon – Added @ 30% (6.99/lb)

**\*\*All Sausages require a 12.5lb minimum per flavor\***

<b><u>PACKAGING</u></b>	<b><u>NOTES:</u></b>	Skinning Fee : \$ _____ Waste Fee: \$ _____ Weight _____ Processing @\$_____ per LB Specialty: _____ #Boxes _____ @ _____ \$ _____ Grand Total \$ _____
Grind Wrapped in ____1# ____2# Steaks Per Package: _____ Stew Meat: _____		

**We will notify you when your order is ready. Orders must be picked up within 10 days of notification or you will be charged \$10/day for locker freezer storage.**

Signature \_\_\_\_\_ Date \_\_\_\_\_ Thank You for the business, it is appreciated.