FRIEDRICHSEN MEAT COMPANY
SUTHERLAND, IA

VENISON PROCESSING

DEER WILL BE ACCEPTED THROUGH FEBRUARY 1ST

DEER WILL NOT BE PROCESSED UNTIL AFTER JANUARY.

PLEASE PLAN TO ALLOW 3± MONTH PROCESSING TIME.

PROCESSING OPTIONS

WHOLE DEER — $125

- Deer must be properly field dressed (Intestinal & Respiratory tract must be removed).
- Caping is an extra $50 - must notiffy at drop off. Pickup within 24 hours.
- Skinning the Skull is an extra $50 - must notify at drop off. Pick up within 24 hours.

BONELESS DEER

- $0.50/lb Boneless Deer Processing
- Venison must be brought in clear Food Safe Freezer Bags – NO GARBAGE BAGS
- Meat must be clean and ready to process – THERE WILL BE EXTRA CHARGES IF NOT

PRODUCT LIST

Pork and other ingredients are added to your deer.
Prices are charged off of the raw weight of the product.
Smoked products will shrink in the smokehouse.

10LB MINIMUM PER ITEM

GROUND VENISON (1LB TUBES)

Ground Deer
Pork Added
Beef Added

VENISON JERKY

Original

VENISON SNACK STICKS

Original
Original with Cheese
Honey BBQ
Teriyaki
7 Pepper with Cheese

VENISON SUMMER SAUSAGE

Original
With Cheese
Cheese & Jalapeno

VENISON RING BOLOGNA

DROP OFF INSTRUCTIONS

- Whole Deer drop offs must be tagged and labeled with name and phone number. If it needs caped you must also specify at this time.
- Any deer that is spoiled will be thrown away and you will be charged to cover disposal.
- You need to call within 24 hours with processing instructions after drop off of whole deer.
- Any skull or cape that is kept by request will accrue a freezer charge of $10/day, if it is not picked up the following business day after notification that it is ready.
- All boneless deer meat must be brought in during regular business hours in clear food safe containers. We have bags available for $1 each.
- All boneless deer orders will be taken at the time of drop off, and the deposit will be collected.

CHRONIC WASTE DISEASE SPECIAL INSTRUCTIONS

If your deer is tested for Chronic Waste Disease, you must notify us of deer that has been tested when you drop off the deer or boneless trim that has been tested. These deer and trim will be kept separate and will not be processed until YOU notify us of the results. If the deer test positive, it will be your responsibility to pick up your meat for proper disposal. Any deer that test negative for the disease will be processed as normal.

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VENISON PROCESSING ORDER FORM

DEER WILL NOT BE PROCESSED UNTIL AFTER JANUARY.
PLEASE PLAN TO ALLOW 3± MONTH PROCESSING TIME.

BILL TO:

Name:
Phone:
Address:

DATE:

MEAT TOTAL: _____LBS

DEPOSIT: $ _____

10LB MINIMUM PER ITEM

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Pork and other ingredients are added to your deer.
Prices are charged off of the raw weight of the product.
Smoked products will shrink in the smokehouse.

PRODUCT	PRICE/LB	AMOUNT
Ground Venison - 1lb Tubes		
Venison Only	$1.25	
Pork Added	$2.50	
Beef Added	$3.75	
Venison Jerky (Only on Whole Carcass or Intact Hind Quarters)		
Original	$10.00	
Venison Snack Sticks		
Original	$5.00	
Original with Cheese	$5.50	
Honey BBQ	$5.50	
Teriyaki	$5.50	
7 Pepper with Cheese	$5.75	
Venison Summer Sausage		
Original	$4.00	
With Cheese	$4.50	
Cheese & Jalapeno	$4.75	
Venison Ring Bologna	$6.00	

TOTAL POUNDS: