

## Processing Checklist

- |   |  |
|---|--|
| <input type="checkbox"/> Baraga Roast               | <input type="checkbox"/> Honey Garlic Sausage    |
| <input type="checkbox"/> Black Forest Roast         | <input type="checkbox"/> Imperial Roast          |
| <input type="checkbox"/> Bratwurst                  | <input type="checkbox"/> Italian Sausage         |
| <input type="checkbox"/> Breakfast Saus(Reg-Maple)  | <input type="checkbox"/> Meatloaf                |
| <input type="checkbox"/> Buffalo Chips              | <input type="checkbox"/> Mesquite Tumbled        |
| <input type="checkbox"/> Burger - plain / D & R     | <input type="checkbox"/> Minute Stk - Plain/Seas |
| <input type="checkbox"/> Burgundy Pepper Tumbled    | <input type="checkbox"/> Mock Chicken Leg        |
| <input type="checkbox"/> Butter Garlic Tumbled      | <input type="checkbox"/> Monte Cristo Roast      |
| <input type="checkbox"/> Choppees                   | <input type="checkbox"/> Montreal Roast          |
| <input type="checkbox"/> Cordon Bleu Roast          | <input type="checkbox"/> Pizza Sausage           |
| <input type="checkbox"/> Country Ribs - Seasoned    | <input type="checkbox"/> Polish Sausage          |
| <input type="checkbox"/> Cube Steak - plain / seas. | <input type="checkbox"/> Porketta - Reg / Mild   |
| <input type="checkbox"/> Filet Mignon / Medallions  | <input type="checkbox"/> Potato Sausage          |
| <input type="checkbox"/> Garlic Pepper Tumbled      | <input type="checkbox"/> Prime Rib - Seasoned    |
| <input type="checkbox"/> Greek Tumbled              | <input type="checkbox"/> Salisbury Steak         |
| <input type="checkbox"/> Herb & Garlic Tumbled      | <input type="checkbox"/> Teriyaki Tumbled        |

Deer that have been properly handled after harvest will normally yield an average of 55% boneless meat to dressed weight when processed by our standards.

Animals should be placed in refrigeration or frozen within 24 hours of harvest if temperatures are to exceed 40°

**We reserve the right to refuse animals that have been improperly field dressed, allowed to hang in warm weather, or have not been rinsed of dirt & debris.**

**At peak times we may have to request that you skin and freeze your venison for later processing.**

## FAQ - FREQUENTLY ASKED QUESTIONS

[From our website: [www.best-venison.com](http://www.best-venison.com)]

Q. Once you field dress your animal, should you wash it out with water or leave a coating of blood inside the cavity?

A. It is imperative to wash out your animal ASAP after field dressing, and dry it with paper toweling. If it is gut shot or the stomach is punched while field dressing I would recommend sprinkling the inside of the cavity with baking soda, allow to sit for 20 -30 minutes and then rinse....

Q. When hanging a deer, should it be skinned or left with the hide on?

A. I only hang my deer with the hide on. Considering that the body of an animal is largely comprised of water, removing the hide only increases the process of dehydration.... The key with leaving the hide on is to get the inside cooled down ASAP. Rinse with cold water, prop open the cavity with a stick or board, and place ice bags inside....

Q. How long can deer meat be kept frozen and still be good to eat?

A. ....depends on several factors: 1) The way the venison is packaged. 2) The type of cut and size of the venison being frozen. 3) The temperature of the freezer. If you stick with a one year rule and double wrap, you should have no problems.

Q. At what temperature should venison be aged?

A. The only proper and safe way to age your deer is in a controlled temperature cooler. Deer cannot be properly aged in a tree, garage, or shed! ....Cut it immediately if possible. If not, leave the hide on, get it into a cooler, age for a week to ten days at no higher than 35 degrees....

Q. Is there anything wrong with hosing a skinned deer inside and out just before butchering?

A. There is absolutely no reason in my opinion not to rinse your deer before and after skinning, with clean tap water. This would remove foreign material, blood, and hair.

Q. What temperature is the best to keep a freezer set at to keep venison...?

A. I try to keep our home freezer at 0 to -10F....always double wrap ....

For many more question and answers about venison, visit our website:

[www.best-venison.com](http://www.best-venison.com)

# 2005



**VISIT OUR WEBSITE AT:**

**[WWW.BEST-VENISON.COM](http://WWW.BEST-VENISON.COM)**

**INSPECTED AND LICENSED BY THE  
MICHIGAN DEPARTMENT OF  
AGRICULTURE ---  
YOUR ASSURANCE OF QUALITY AND  
SANITATION**

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### Amenities Included

- 1: State inspected facility to insure quality and sanitation.
2. Walk-in cooler to maintain your animal at proper temperature.
3. Professional skinning and rinsing to reduce hair contamination.
4. Completely **boneless** cutting of your wild game to insure you have the best of flavor.
5. Muscle boning of all primals to give you the maximum amount of variety cuts available.
6. Double wrapping with both meat film and waxed locker paper to provide the best possible barrier against freezer burn.
7. Precise labeling and dating so you can cook and rotate your meat properly.
8. Pop-up timers in all gourmet roasts to guarantee that you do not over or under cook your meat.
9. Cooking instructions on all enhanced and ready to cook items.
10. The guarantee of our personal pride of workmanship in every animal we process.
11. Only one order processed at a time to guarantee you **get only your meat** back!
12. Free yield estimate so you know how much meat to expect from your deer.

### Attention!

Hunters importing deer or elk from Colorado, Illinois, Nebraska, New Mexico, South Dakota, Utah, **Wisconsin**, Wyoming, or Saskatchewan are restricted to bringing into Michigan **only deboned meat**, antlers, antlers attached to the skull cap cleaned of all brain and muscle tissue, hides, upper canine teeth or a finished taxidermist mount.

### Deer Processing

Full Carcass (hide must be on)	\$75.00
Caping	\$25.00
Primals	
\$10.00ea	
Grinding Burger (includes wrapping)	.80lb
Beef & Pork Trim	Mkt. Price
Finish Field Dressing	\$10.00
Return of hide	\$10.00

**Storage: \$3.00 per day starting on the third day after your notified your order is ready.**

### Specialty Items - \$1.80lb

Buffalo Chips	Choppees
Cntry Style Ribs - Seasoned	Cube Steak
Filet Mignon or Medallions (Bacon Wrapped & Seasoned)	
Meatloaf	Minute Steaks
Mock Chicken Legs	Salisbury Steaks

### Vacuum Tumbled Marinades\*

Burgundy Pep	Butter Garlic	Garlic Pep
Greek	Herb & Garlic	Mesquite
Southwest	Teriyaki	

**\$1.50lb - \*(5# min.)**

### Basic Package Includes:

Skinning, rinsing, boneless cutting, *bag your trim*, double wrapping, labeling, dating.

### Boneless Cuts Included:

Neck Rst, Mock Tender, Top Blade, Shoulder, Loin Chops, Top Sirloin Rst or Country Style Ribs, Sirloin Tip Stk, Top Round Stk, Bottom Rnd Stk, Eye of Round, Tenderloin

**Note: Grinding not included in basic package.**

### Gourmet Roasts\*

**Baraga:** Seasoned- U.P. Recipe

**Black Forest:** Bacon, Mushrooms, Swiss

**Cordon Bleu:** Ham, Swiss

**Imperial:** Salami, String Cheese

**Monte Cristo:** Pork, Ham, Turkey, Swiss

**Montreal:** Bell Peppers, Onions, Mushrooms, Mozzarella

**Porketta:** Seasoned- Italian Recipe

**Prime Rib:** Bnls- Special Seasoning

**\$1.80lb +cost of added ingredients**

### Fresh Sausage

Breakfast Italian Maple Brkfst\*  
Pizza Polish Potato

### Variety Brats\*

A1 - Apple - BBQ - Beer - Cheddar  
Country - Cranberry - Garlic Ranch  
Hawaiian - Honey Garlic - Kraut  
Mushroom - Onion Garlic - Smokey  
Smokehouse Bacon - Surf & Turf  
Tomato Basil - Wild Rice

**Bulk 1.60lb - Patties 1.80lb**

**Casings 2.00lb**

**[+cost of added ingredients]**