

How Much will I get?

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. Approximately 1/2 of the boneless meat will be "trim" which is only suitable for grinding. To estimate the return from your deer fill out this form:

Venison Yield

Dressed Weight	_____
Multiply by yield (55%)	<u>X.55</u>
Boneless Edible Meat	_____
Multiply by 50%	<u>X.50</u>
Trim for Grinding	_____
Divide by 7.5	<u>/7.5</u>
Batches of Sausage	_____

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.

Venison Video Now Available!

Quality Deer Processing

Vol. 1 - Ground Meat

Benefit from more than forty years of meat experience used in our video. In one hour and twenty-seven minutes we will share detailed instructions on how you can make a dozen of our special recipes.

Learn how you can make:

Mock Chicken Legs

Faux Mignon

Choppees

Bratwurst

D & R Hamburger

Stuffed Ground Venison

Italian Sausage Mix

Stuffed Italian Meatloaf

Pizza Steaks

Stuffed Peppers

Porcupine Meatballs

Only \$14.95 + tax

[Shipping extra if not picked up at D & R Processing]

2009



VISIT OUR WEBSITE AT:

WWW.BEST-VENISON.COM

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

Dave & Ruth Firnett

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Wallace, MI 49893

Phone: 1-906-863-1282

Sausage Varieties

- | | |
|---------------------|-----------------------|
| ()A1 | ()Jalapeno Cheddar |
| ()Bacon Dbl Cheese | ()Kraut |
| ()Beer | ()Maple Breakfast |
| ()Black Forest | ()Mushroom & Swiss |
| ()Brat Dogs | ()Onion Garlic |
| ()Breakfast | ()Parmesan |
| ()Cheddar | ()Philly |
| ()Cheeseburger | ()Pizza & Mozzarella |
| ()Cheesehead | ()Polish |
| ()Cheesy Italian | ()Potato Sausage |
| ()Chili Cheese | ()Rueben |
| ()Cordon Bleu | ()Salisbury |
| ()Cudighi | ()Sheboygan |
| ()Denver | ()Smokehouse Bacon |
| ()Garlic | ()Sour Cream & Onion |
| ()Ham & Cheese | ()Steakhouse |
| ()Honey-Dijon | ()Taco |
| ()Honey Garlic | ()Teriyaki |
| ()Italian | ()Tomato Basil |

Fresh Sausage

Bulk 1.80lb

Patties, Pans 2.00lb

Links 2.25lb

[+cost of added ingredients]

Minute Steaks

**BBQ, Lemon Pepper,
Montreal, Onion, Porketta**

\$2.00 lb

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
Remove Antlers	\$5.00

Storage: \$3.00 per day

Starting on the third day after you're notified

Specialty Items

Buffalo Chips	Choppees
Cube Steak	Faux Mignon
Filet Mignon	Medallions
Meatloaf	Mock Chix Legs

\$2.00lb

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- U.P. Recipe

Prime Rib: Bnls - Montreal Seasoning

\$2.00lb

[+cost of added ingredients]

Vacuum Tumbled Marinades

Buffalo - Burgundy Pepper
Butter Garlic - Cajun - Chipotle
French Onion - Greek
Italian Herb - Mesquite - Teriyaki

\$1.50lb

**Fresh Sausage is made in 12.5#
batches using 7.5# venison and
5# lean pork.
(60% Venison & 40% Pork)**

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