



# Deer Processing Instructions

## Customer Details

|                         |                                              |                                    |                                    |                                     |                                 |
|-------------------------|----------------------------------------------|------------------------------------|------------------------------------|-------------------------------------|---------------------------------|
| Name:                   | Mark the Desired Options                     |                                    |                                    |                                     |                                 |
| Street Address:         |                                              |                                    |                                    |                                     |                                 |
| City/State/Zip:         | <input type="checkbox"/> Ground Plain        | <input type="checkbox"/> Bacon 30% | <input type="checkbox"/> Beef 30%  | <input type="checkbox"/> Pork 30%   | <input type="checkbox"/> Doe    |
| Email (Required):       | <input type="checkbox"/> Hind Legs           | <input type="checkbox"/> Ground    | <input type="checkbox"/> Steak     | <input type="checkbox"/> Roasts     | <input type="checkbox"/> Buck   |
| Phone Number:           | <input type="checkbox"/> Loins               | <input type="checkbox"/> Ground    | <input type="checkbox"/> Butterfly | <input type="checkbox"/> Cut in 1/2 | <input type="checkbox"/> Button |
| County Where Harvested: | <input type="checkbox"/> Tenderloins         |                                    |                                    |                                     |                                 |
| Confirmation Number:    | NO EXCEPTIONS ON % ADDED TO YOUR DEER BURGER |                                    |                                    |                                     |                                 |

\*All fields are required.

### Mark the Desired Options

| Description of Processing                          |       |  |
|----------------------------------------------------|-------|--|
| Skin and Process                                   | \$200 |  |
| Skin for Mount and Process                         | \$275 |  |
| Field Dressing                                     | \$75  |  |
| Antlers Cut Off                                    | \$10  |  |
| Cut for European Mount, ready for your taxidermist | \$25  |  |

There is a 15 LB MINIMUM on EACH item that you choose. We will add an EQUAL amount of OUR pork and you will be charged for the total amount. i.e. 15 LBS deer + 15 LBS pork = 30 LBS (minus cooking - smoking shrinkage)

| Summer Sausage                                           | Cost       | LBS Deer | LBS Pork | Total LBS | Total Cost |
|----------------------------------------------------------|------------|----------|----------|-----------|------------|
| GRAND CHAMPION Naturally Aged Summer Sausage             | \$6.00/lb. |          |          |           |            |
| NATIONAL GRAND CHAMPION Summer Sausage                   | \$6.00/lb. |          |          |           |            |
| BEST OF MISSOURI Summer Sausage with Cheddar Cheese      | \$6.00/lb. |          |          |           |            |
| BEST OF MISSOURI Summer Sausage with Cheese and Jalapeño | \$6.00/lb. |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
| Snack Sticks and Jerky                                   |            |          |          |           |            |
| NATIONAL GRAND CHAMPION Original Snack Sticks            | \$6.00/lb. |          |          |           |            |
| Original Snack Sticks with Cheddar Cheese                | \$6.00/lb. |          |          |           |            |
| Jalapeño and Cheese Snack Sticks                         | \$6.00/lb. |          |          |           |            |
| CHAMPION Honey BBQ Snack Sticks                          | \$6.00/lb. |          |          |           |            |
| GRAND CHAMPION Deer Jerky                                | \$6.00/lb. |          |          |           |            |
| Landjaeger                                               | \$6.00/lb. |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
| Bratwurst                                                |            |          |          |           |            |
| GRAND CHAMPION Hickory Smoked Bratwurst                  | \$6.00/lb. |          |          |           |            |
| Hickory Smoked Bratwurst with Cheddar Cheese             | \$6.00/lb. |          |          |           |            |
| Hickory Smoked Beer & Bacon Bratwurst                    | \$6.00/lb. |          |          |           |            |
| Hickory Smoked Jalapeño Bacon Bratwurst                  | \$6.00/lb. |          |          |           |            |
| Hickory Smoked Jalapeño Cheddar Bratwurst                | \$6.00/lb. |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |
|                                                          |            |          |          |           |            |

| Slice and Eat Bologna                                |              |                                |                                 |                                 |  |
|------------------------------------------------------|--------------|--------------------------------|---------------------------------|---------------------------------|--|
| 3 TIME GRAND CHAMPION Deer Bologna                   | \$6.00/lb.   |                                |                                 |                                 |  |
| GRAND CHAMPION Sweet Deer Bologna                    | \$6.00/lb.   |                                |                                 |                                 |  |
| 5 TIME GRAND CHAMPION Peppered Sweet Bologna         | \$7.00/lb.   |                                |                                 |                                 |  |
| Sweet Bologna with Jalapeño and Cheddar Cheese       | \$7.00/lb.   |                                |                                 |                                 |  |
| Miscellaneous                                        |              |                                |                                 |                                 |  |
| Deer Burger From Your Already DEBONED Meat           | \$4.50/lb.   |                                |                                 |                                 |  |
| Venison Bacon                                        | \$6.00/lb.   |                                |                                 |                                 |  |
| Hickory Smoked Deer Ham                              | \$25/Ham     | <input type="checkbox"/> Whole | <input type="checkbox"/> Halved | <input type="checkbox"/> Sliced |  |
| Additional Charges                                   |              |                                |                                 |                                 |  |
| Handling Charge for Boneless Trim                    | \$0.30/lb.   |                                |                                 |                                 |  |
| Handling Charge for Deboning and Cutting up Quarters | \$25/Quarter |                                |                                 |                                 |  |
| Storage fee (after 10 days from phone call)          | \$5.00/Day   |                                |                                 |                                 |  |
| Amount due when Meat is dropped off                  |              |                                |                                 |                                 |  |
| Amount due when Sausage/Meat is picked up            |              |                                |                                 |                                 |  |

Signature

Upon signing, the agreement takes full effect and cannot be reversed or undone.

Date



HERMANN WURST HAUS

DELI & MARKET HOURS

MONDAY - THURSDAY 8:00 AM - 5:00 PM

FRIDAY-SATURDAY 8:00 AM - 6:00 PM

SUNDAY 8:00 AM - 4:00 PM

NOTICE:

- Your signature and the date are required on the processing sheet to acknowledge your understanding of our business standards.
- Your order is considered final once you sign the initial processing sheet. No modifications will be permitted afterward. Please refrain from contacting us to request changes.
- We'll notify you via call or email once your order is ready. Kindly refrain from contacting our store to inquire about its status. Please ensure that you provide accurate phone and email information on the initial paperwork.
- Once we notify you that your order is ready for pickup, please transfer it from our freezer to yours within 10 days. Because venison orders are processed in two stages (fresh-frozen first, then smoked-frozen), you will make three visits to the Wurst Haus: first to drop off your order, a second visit 2 to 3 weeks later to pick up your fresh meat, and a third visit to collect your smoked products once notified. The initial 10-day storage period is included in the price. However, if you exceed this timeframe, a \$5.00 per day storage fee will be added to your final bill. You will be notified approximately 35 days before your smoked products are ready. Our system will keep you updated.
- Please be advised that we are no longer able to ship your processed Venison products, including both raw and cooked items. Should you choose to hunt in Missouri, you will be responsible for collecting your processed meat or arranging for a third party to do so and ship it on your behalf.
- Despite current resource constraints, we are committed to delivering your product to the highest possible standard and are proactively working overtime to achieve this.

PAYMENT:

- Payment for the deer carcass processing is due upon drop-off. We will notify you when your fresh meat is ready for pick-up, at which time payment for the sausage processing will be required.
- For trim meat drop-offs, a \$100 non-refundable deposit is required. This deposit will be credited towards your final sausage processing fees.