SCHNEIDER'S QUALITY MEATS

1323 North Illinois Route 3 Waterloo, IL 62298

618-939-5252

www.schneidersqualitymeats.com Mon-Fri 9-6:30,Sat 8-5:30, Sun 9-5:30

Name	Date	e Deer Tag #
Phone #	Deer # \$50.00 Deposit	Trim Weightt
Skin Deer? Yes or No (\$40.0	(90) Skin Deer for Shoulder	
DEER PROCESSING (ALL CUTS ARE BONELESS & V	ACUUM PACKAGED)
CUTS Tenderloin (whole) Backstrap (whole/chops) Steaks Roasts (whole/cut)	YES OR NO	# PER PACKAGE
Processing cost for cutting steaks	and roasts (hanging weight)	x \$1.50/lb
Processing cost for boning out for (All extra trim will be vac	er sausage (hanging weight)	x \$1.50/lb
Grind & Package	DEER TRIMMING Burger is in 1# pack <u>Total Pounds</u>	
Pure Deer Deer with 20% Deer with 20%		lb lb lb
10 Pound Minimum Sausage O	rder:	
(50% Mix)	Total # of Summer Sausage (1½ lb. sticks)	x \$4.99 =
(50% Mix)	Total # of Summer Sausage with Jalapeno and Cheese (2 lb. sticks)	x \$5.49 =
(50% Mix)	Total # of Little Smokies	x \$5.99 =
(50% Mix)	with Jalapeno and Cheese	x \$6.49 =
(50% Mix)	(1lb. vacuum packs) Total # of Small Bologna (2 lb. sticks)	x \$4.99 =
(50% Mix)	Total # of Bratwurst	x \$4.99 =
(50% Mix)	(1 lb. vacuum packs) Total # Jalapeno & Cheese Brats (1 lb. vacuum packs)	x \$5.49 =
(75/25% Mix)		x \$6.99 =

^{*} Prices subject to change. Pricing at time of order will apply.

^{*}All orders not picked up within two weeks of initial calling date will be charged a \$5.00 per week freezer fee.