

Litchfield Prime Meats & Provisions

Venison Cutting Instructions

Name: _____ Tel#: _____ Date: _____

Skinning Yes No Weight _____

Save Head Yes No TOK: _____ Confirmation # _____

Shoulder Chops Thickness _____ Number per pkg. _____

Ground

Leg Roast Weight _____

Steaks Thickness _____ Number per pkg _____

Ground Stew

Loin Backstraps Whole Cut 1/2

Tenderloins Number per package _____

Chops Thickness _____ Number per pkg _____

Stew Weight per pkg. _____

Ground Weight per pkg. _____ No Add With Pork With Beef

Sausage Weight per pkg. _____ Breakfast Sweet Hot

Venison	50-100 lbs \$ 80	Ground & Wrap..... \$ 1.00/lb
	Under 50lbs..... \$ 70	Pork or Beef Added \$ 2.79/lb
	Over 100lbs..... \$ 0.85 / lb	R/R..... \$ 10
	Skinning \$ 30	Extra Cleaning..... \$ 5
	Cape Cut..... \$ 35	Sausage in Casings..... \$ 1.00/lb
	Storage Charge After 1 week of notification... \$10 weekly	For "no saw" add \$10 per venison

THIS LETTER INDICATES THAT THE VENISON I/WE AM/ARE PRESENTING TO LITCHFIELD LOCKER FOR PROCESSING WAS LEGALLY HARVESTED AND WE AGREE TO LEAVE TO THE DISCRETION OF LITCHFIELD LOCKER WHAT PARTS OR AMOUNTS OF MEAT WILL BE USED FOR HUMAN CONSUMPTION AND RETURNED TO OWNER(S).

SIGNATURE: _____