

## Deer Friends,

No other area processor specializes only in wild game or takes animals to the freezer in a cleaner, wholesome or more timely fashion than Smokehouse Venison Processing. From the start we **skin, wash and torch** all (even the smallest) hairs off the venison.

- We cryovac all smoked products for longer and better quality freezer storage.
- We have smaller summer sausage rolls that are user friendly.
- We take all fat, trauma and exterior silver skin off standard cuts and are extremely picky about product on animals that we process for your family!
- Your venison is completed from standard cuts to smoked products in the fastest turn-around in the business with 90% of our orders being finished within 30 days.

If you are presently using a different processor, be sure and ask if these procedures are included... be sure you are getting the quality and price you deserve and if not, give us a try.

With four convenient locations across Northern Illinois we offer the additional advantage of drop-off close to where you hunt and delivery close to where you live.

Thanks,

Bill Baker

Smokehouse Venison Processing  
5735 Logistics Parkway  
Rockford, IL 61109  
Tel....815/399-6946  
**gotdeerdown.com**

## 2015-2016 Season



Check us out at [gotdeerdown.com](http://gotdeerdown.com)



Located at-

**Smokehouse Venison Processing**  
**5735 Logistics Parkway**  
**Rockford, IL 61109**  
**Tel....815/399-6946**

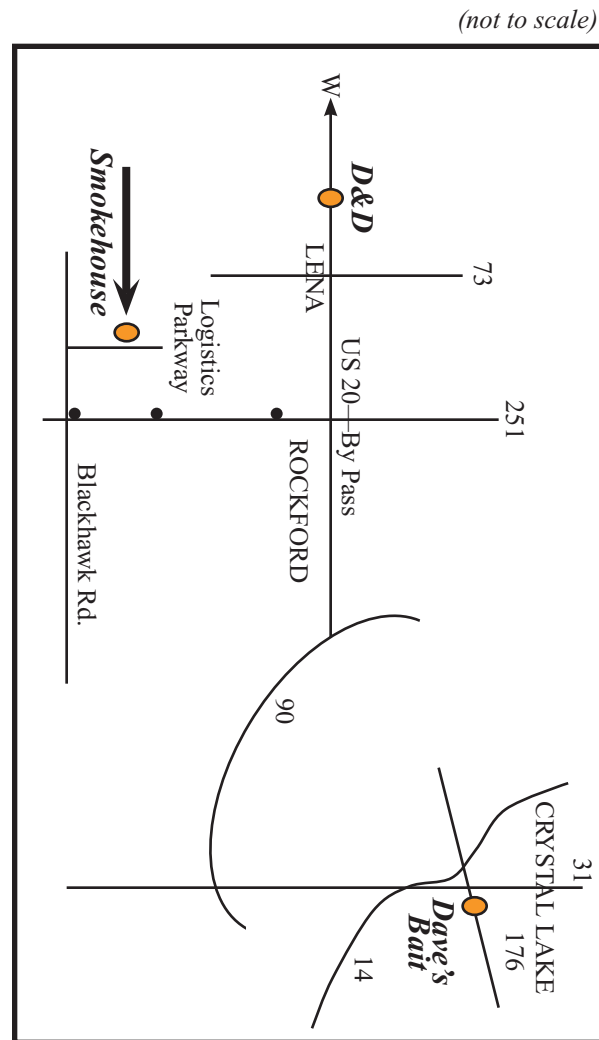
Additional Drop-off Locations-

**Dave's Bait & Tackle**  
4419 Route 176  
Crystal Lake, IL 60014  
Tel....815/455-2040

**D & D Old Orchard**  
12000 US 20 West  
Lena, IL 61048  
Tel....815/369-9091

**R & R Sports**  
2014 N. 2nd Street  
Clinton, IA 52732  
Tel...563/243-4696

**Drop-off at any location....**  
**pick-up at your closest location!**  
**MAP ON BACK PAGE**



**R & R Sports**...Take 136 west to HWY 67 (N. 2nd St.)  
turn right to 2014.

**Smokehouse** is south off of by-pass 20....3rd set of  
stoplights...turn right (Blackhawk Rd.)...top of hill  
turn right (Logistics Pkwy)...third building on left.

## 2015 Processing Charges

Cash, Personal Check or Credit Cards accepted.

\$50 deposit on all carcasses

\$25 deposit for boneless trim

(No Exceptions)



## Complete Deer Processing

- Small to Average Deer (under 159 lbs)..... \$95.00
- Large Deer (over 160 lbs.) ..... \$105.00
- Previously Skinned or Caped Deer ..... \$120.00

Includes— skinning, cut, wrap, and freeze of standard cuts\*. (Standard cuts include boneless chops, steaks, roasts **and** ground meat)

\* Breakfast or Italian sausage bulk **included**...additional charge for pork.

## Additional Charges

- Caping..... \$25.00
- Spoiled Animal .....(Loss of Deposit)
- Save Hide.....\$10.00
- Penalty for not leaving or calling in cutting instructions by the day following drop-off.....\$10.00
- Location Convenience Fee.....\$10.00

*You asked for it...you got it!*

*All smoked products packaged in new convenient sizes at no extra cost.*

- Individual summer sausage
- 1 1/2 lb. Snack Stick Pkgs.
- 1/2 lb. pkg. Jerky

## ELK • CARIBOU • MOOSE • BEAR

Processing charge on carcass weight...75¢/lb.  
Skinning and/or cleaning \$25

## Smokehouse Specialties

Summer Sausage	\$3.00/lb.
Garlic Salami Sausage	\$3.00/lb
Jalapeño/Cheese Summer Sausage	\$3.80/lb.
Cranberry/Cheddar/Jalapeño Summer Sausage	\$3.80/lb.
The Martini: Green Olive/Bleu Cheese Salami Sausage	\$3.80/lb
Willies Snack Sticks	\$4.00/lb.
Tex Mex Snack Sticks	\$4.00/lb.
<b>NEW</b> BBQ Honey Snack Sticks	\$4.00/lb.
Jalapeño/Cheese Snack Stick	\$4.00/lb.
Salami & Cheese Snack Stick	\$4.00/lb
Ring Bologna	\$2.80/lb.
Smoked Cheddarwurst	\$3.60/lb.
Smoked Polish Wieners	\$3.60/lb.
Landjaegers	\$1.50 ea.
Venison Bacon	\$4.00/lb.
Smoked Boneless Hams	\$3.00/lb.

## Fresh Sausages

Bratwurst	\$2.50/lb.
Italian Rope Sausage	\$2.50/lb.
Breakfast Links	\$3.00/lb.
Jalapeño/Cheese Grillers	\$2.80/lb.
Mushroom/Swiss Brat	\$2.80/lb.
Chipolte/Habanero Brat	\$2.80/lb.

(All sausage products are mixed with 30% pork, this is included in the finished weight price listed above.)

(All smoked items are cryovaced.... air sealed... in plastic bags)



## Jerky\*

### Hand-cut Old Fashion Jerky

Peppered Jerky or BBQ Honey \$3.60/lb.



Habanero Jerky \$3.60/lb.

### Preformed Jerky

Peppered Jerky, BBQ Honey, or Teriyaki \$3.60/lb.

\*Jerky is charged by fresh weight, the smoker will reduce the weight of jerky to 40%.

## Fresh Bulk Sausage

Bacon Cheddar Cheese Burger \$1.80/lb.

Mushroom Swiss Onion Burger \$1.80/lb.

Bleu Cheese Peppercorn Burger \$1.80/lb.

Jalapeño Pepper Cheese Burger \$1.80/lb.

\* Italian Bulk Sausage \$1.80/lb.

\* Breakfast Bulk Sausage \$1.80/lb.

\* These prices are for sausage made from your trimmings as this is included as an option at no extra charge, except for the pork, in your carcass processing.

## Additional Facts

Gyros Meat \$3.50/lb

Meatloaf (2 lbs. oven ready) \$2.00/lb.

Seasoned Stuffed Backstraps \$3.00/lb.

Stew Meat \$1/lb.

Bacon-wrapped Backstraps 50¢ ea.

Beef added to Venison Trimmings \$3.00/lb.

Pork added to Venison Trimmings \$2.00/lb.

Grinding & Packaging of cleaned, deboned and hair free trimmings 75¢/lb.

Boneless cleaning (50¢/lb our discretion)

Boneless handling charge \$10/order

Leg Quarters boned \$4.00/ea.  
(out for jerky, sausage or grinding)