

## 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.

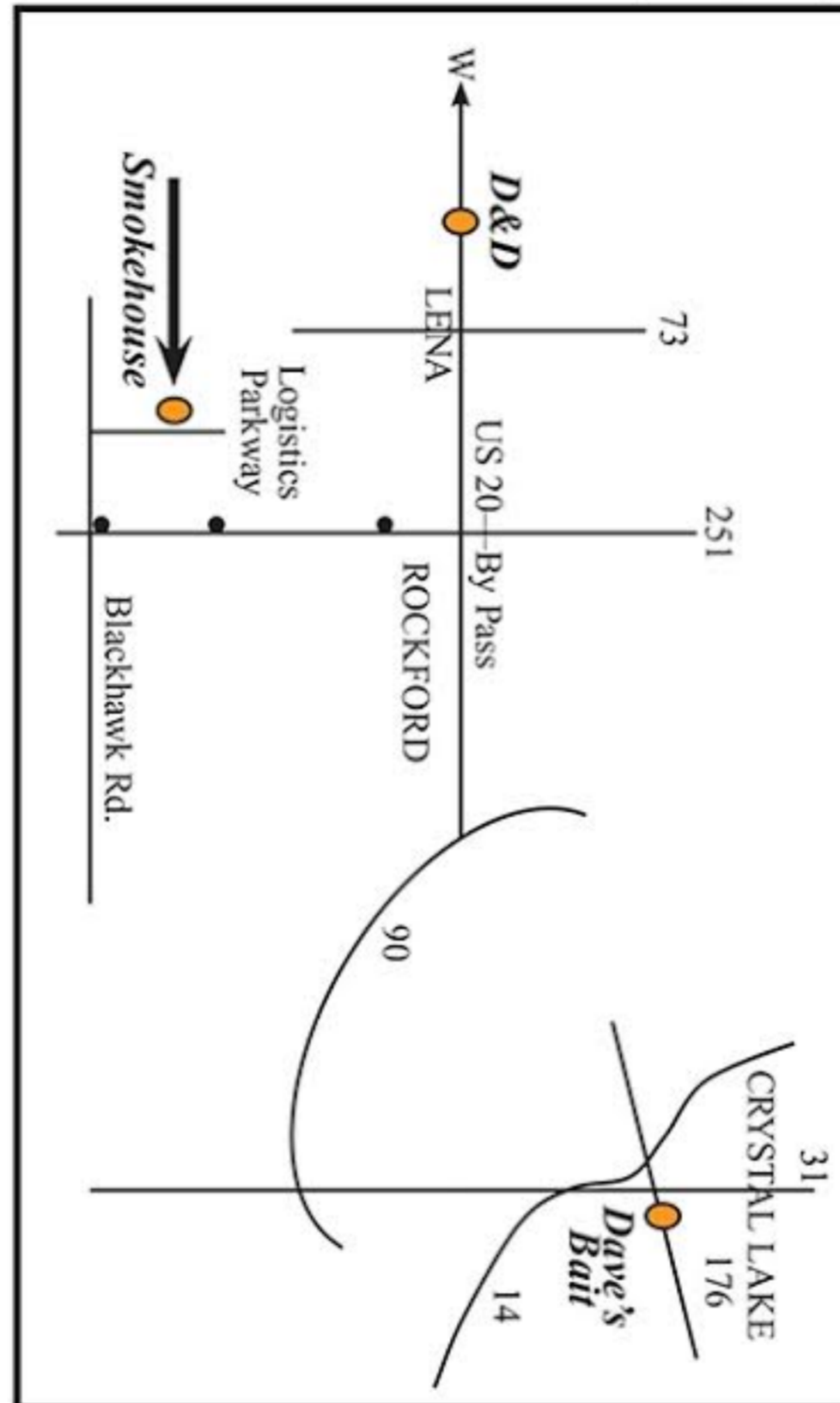
With four convenient locations across Northern Illinois we offer the additional advantage of drop-off close to where you hunt and delivery close to where you live.

Thanks,

Bill Baker

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

(not to scale)



**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.

## 2014-2015 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**

## 2014 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)..... \$89.50
- Large Deer (over 160 lbs.)..... \$99.50
- Previously Skinned or Caped Deer ..... \$119.00

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	\$2.79/lb.
Garlic Salami Sausage	\$2.79/lb.
Jalapeño/Cheese Summer Sausage	\$3.49/lb.
Cranberry/Cheddar/Jalapeño Summer Sausage	\$3.69/lb.
The Martini: Green Olive/Bleu Cheese Salami Sausage	\$3.89/lb.
Willies Snack Sticks	\$3.89/lb.
Tex Mex Snack Sticks	\$3.89/lb.
<b>NEW</b> BBQ Honey Snack Sticks	\$3.89/lb.
Jalapeño/Cheese Snack Stick	\$3.89/lb.
Salami & Cheese Snack Stick	\$3.89/lb.
Ring Bologna	\$2.79/lb.
Smoked Cheddarwurst	\$3.49/lb.
Smoked Polish Wieners	\$3.49/lb.
Landjaegers	\$1.50 ea.
Venison Bacon	\$3.99/lb.
Smoked Boneless Hams	\$2.99/lb.

## Fresh Sausages

Bratwurst	\$2.39/lb.
Italian Rope Sausage	\$2.39/lb.
Breakfast Links	\$2.99/lb.
Jalapeño/Cheese Grillers	\$2.49/lb.
Mushroom/Swiss Brat	\$2.59/lb.
Chipolte/Habanero Brat	\$2.59/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	\$3.49/lb.
<b>NEW</b> Habanero Jerky	\$3.49/lb.
Preformed Jerky	
Peppered Jerky, BBQ Honey, or Teriyaki	\$3.49/lb.

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

## Fresh Bulk Sausage

Bacon Cheddar Cheese Burger	\$1.79/lb.
Mushroom Swiss Onion Burger	\$1.79/lb.
Bleu Cheese Peppercorn Burger	\$1.79/lb.
Jalapeño Pepper Cheese Burger	\$1.79/lb.
* Italian Bulk Sausage	\$1.79/lb.
* Breakfast Bulk Sausage	\$1.79/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	\$3.49/lb.
Meatloaf (2 lbs. oven ready)	\$1.99/lb.
Seasoned Stuffed Backstraps	\$2.99/lb.
Stew Meat	\$1/lb.
Bacon-wrapped Backstraps	50¢ ea.
Beef added to Venison Trimmings	\$2.98/lb.
Pork added to Venison Trimmings	\$1.98/lb.
Grinding & Packaging of cleaned, deboned and hair free trimmings	69¢/lb.
Boneless cleaning (50¢/lb our discretion)	
Boneless handling charge	\$10/order
Leg Quarters boned (out for sausage or grinding)	\$7.50/ea.