



VENISON PROCESSING 2016 / 2017 SEASON

Why take your deer any where else?

Bring your venison or wild game to Tiefenthaler Quality Meats and let us do it right! At Tiefenthaler's we pride ourselves on providing superior taste and quality for all our products, including wild game. We use our award winning recipes on all our products.

Whether you bring your deer in to us field-dressed, quartered or boned-out, we will process your deer in the most efficient and wholesome manner possible.

A couple of things to keep in mind to get the best quality product.

- ◆ We prefer you bring your deer in with skin on...it does not save you any money by skinning it yourself. We keep the hide as part of the processing. If you would like your hide back there is an extra charge of \$6. After we notify you that the hide is ready it must be picked up within 3 days or it will be discarded.
- ◆ We reserve the right to refuse any trim or carcasses not properly handled. Thank you for trusting us with your success. For batch consideration and time efficiency commingling of some products is necessary.
- ◆ Please do not put your venison trim in garbage bags! There are dyes and chemicals in those bags, as these are not intended for food use. Ziploc bags or other food safe bags and containers only.
- ◆ Pork or beef trim is added to some products and our prices are figured with that included. We do not accept outside pork or beef or use meat from processing of your hog or beef. Causes to much confusion.
- ◆ All chops, steaks and roast are cut boneless. All cuts are wrapped in paper. All burger is in plastic 1 lb. tubes. All patties are in 10 lb. bags. We vacuum package all cooked products which will extend the shelf life of your product.
- ◆ All prices are charged on the weight of the wild game and added pork or beef trim before smoking, not the finished weight. All smoked products will shrink after cooking in the smoke-house. Finished going home weight changes depending on the product. See the approximate shrink for each product on the price list.

Prices are subject to change without notice.

Tiefenthaler Quality Meats

504 N. Main Street
Holstein, IA 51025
712-368-4621

www.tqmeats.com
Email: info@tqmeats.com

BUSINESS HOURS

MONDAY—FRIDAY 8 AM TO 5:30 PM

SATURDAY 8 AM TO NOON

CLOSED SUNDAYS

If you need to drop deer off after hours the outside cooler door on the east side of the building marked "DEER DOOR" will be open to pull deer inside. Make sure you have your tags on deer & you must call by 8:30 am the following morning to give cut order and deposit over the phone.

NO EXCEPTIONS.

- ◆ When your order is complete we will notify you by telephone or email. It is extremely important to give your correct cell phone number, address and email to us when the deer is dropped off. There is no need to call us and check on your deer order. **If you have not received a call or email from us then it is not done. WE WILL CALL OR EMAIL WHEN YOUR ORDER IS COMPLETE & READY FOR PICKUP.**
- ◆ All processed venison/wild game must be picked up and paid for in full within 10 days after you receive a call or email that it is ready for pickup. Due to limited freezer space deer not picked up with 10 days will be subject to a weekly storage fee.
- ◆ There is a 10 lb. minimum per product.
- ◆ A \$75 deposit is required per deer. If you bring in trimmings a \$1 per pound deposit is required. We will not begin processing your deer without a deposit.
- ◆ We participate in the HUSH Deer Program.



**DEER CUT OFF DATE FOR
PROCESSING THIS SEASON
IS APRIL 1ST, 2017**

**. WE WILL NOT ACCEPT
DEER AGAIN UNTIL LATE
FALL 2017**

For your convenience we accept Discover, Visa and MasterCard.

Tiefenthaler Quality Meats

Business Hours M—F 8 am to 5:30 pm Sat. 8 am to Noon

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10 lb. minimum per product. Price includes all beef or pork trim added. Prices are bases on pre-cooked weight not going home weight.

Processing Per Deer Carcass —includes cutting, wrapping, freezing of all boneless chops, steaks, tenderloin and roast.	\$85 per deer	<p>Summer Sausage pork added packaged approx. 1 1/2 lb. chubs Example 7 lb. deer + 3 lb. pork = 10 lbs. Less 20% shrink 8 lb. go home</p> <p>20% shrink from smoking/cooking</p>
Skin, Singe, Clean up	\$23 per deer	
Cleaning Fee for Home Skinned Deer	\$23 per deer	
Gut Deer, Skin, Singe, Clean up	\$64 per deer	
All Boneless Deer Trim Brought In — includes a clean up fee and handling fee	.27 / lb.	
Cape Deer Hide	\$69.00	
Keep Deer Hide —must be picked up within 3 days after notified or it will be discarded.	\$6 per hide	<p>Original Summer Sausage</p> <p>Maple Summer Sausage</p> <p>Beer Salami</p> <p>\$2.65 / lb.</p>
Removing Antlers —Let us know when you drop off deer if you want antlers they will be cut off immediately so you can take them with you. Antlers not taken immediately are disposed of and cannot be retrieved.	\$8 per deer	<p>Cheese Summer Sausage</p> <p>Cheese & Jalapeno Summer Sausage</p> <p>Chili Cheese Summer Sausage</p> <p>\$3.45 / lb.</p>
Deer Carcass offal disposal charge	\$7 per deer	<p>Snack Sticks — packaged 1 lb. pkgs. Example 10 lb. deer = 10 lbs. Less 20% shrink 8 lb. go home</p> <p>20% shrink from smoking/cooking</p>
GROUND DEER		<p>Original Deer Sticks</p> <p>Tangy BBQ Sticks</p> <p>Teriyaki Sticks</p> <p>Bloody Mary Sticks</p> <p>Wild Sticks</p> <p>7 Pepper Sticks</p> <p>\$3.76 / lb.</p>
<p>Straight Deer → .85 / lb.</p> <p>Add Tallow → .95 / lb.</p> <p>Add Pork → 1.60 / lb.</p> <p>Add Beef → 2.05 / lb.</p>		<p>Cheese Sticks</p> <p>Cheese & Jalapeno Sticks</p> <p>Habanero Cheese Sticks (HOT)</p> <p>Habanero BBQ Sticks with Cheese — NEW ITEM</p> <p>\$4.35 / lb.</p>
GROUND DEER PATTIES—1/3 LB. PATTY ONLY		<p>Jerky — packaged 1/2 lb. pkgs. Example 10 lb. deer = 10 lbs. Less 50% shrink 5 lb. go home</p> <p>50% shrink from smoking/cooking</p>
In 10 lb. bags		<p>Whole Muscle Jerky (Piece Jerky uses Rounds)</p> <p>\$4.56 / lb.</p>
<p>Straight Deer → 1.43 / lb.</p> <p>Add Tallow → 1.48 / lb.</p> <p>Add Pork → 2.05 / lb.</p> <p>Add Beef → 2.49 / lb.</p>		<p>Original Pepper—Ground & Formed</p> <p>Teriyaki Jerky—Ground & Formed</p> <p>\$3.76 / lb.</p>
SKINLESS BRATWURST—PORK ADDED		<p>Smoked Products pork added packaged approx. 1 lb. pkgs. Example 7 lb. deer + 3 lb. pork = 10 lbs. Less 20% shrink 8 lb. go home</p> <p>20% shrink from smoking/cooking</p>
<p>Original → 2.17 / lb.</p> <p>With Cheese → 2.81 / lb.</p> <p>With Cheese & Jalapeno → 2.81 / lb.</p>		<p>Deer Hot Dogs</p> <p>Deer Smoked Polish Sausage</p> <p>\$2.70 / lb.</p>
BBQ Shredded Deer (uses Rounds)	No shrink	<p>Deer Maple Cocktail Links</p> <p>Deer Bacon</p> <p>Deer Smoked Rope Sausage</p> <p>Deer Ring Bologna</p> <p>Cajun Ring Bologna with Cheese — NEW ITEM</p> <p>\$3.29 / lb.</p> <p>\$3.29 / lb.</p> <p>\$3.29 / lb.</p> <p>\$3.29 / lb.</p> <p>\$3.79 / lb.</p>
<p>packaged 2 lb. —fully cooked</p> <p>Ex. 10 lb. round = 10 lbs. 10 lbs. of BBQ Deer go home</p>	\$2.70 / lb.	

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