

24 HOUR DEER DROP OFF DIRECTIONS

To use our 24 hour drop off please go to dock 3 on the north side of the building.

1. **MUST** HAVE **DNR CONFIRMATION** NUMBER ON YOUR DEER.
2. WRITE **YOUR NAME** AND **YOUR DAY TIME & HOME PHONE NUMBER** ON OUR IDENTIFYING TAG AND ZIP TIE IT ON DEER. **EVEN IF THE DEER IS FOR SOMEONE ELSE PUT YOUR NAME AND PHONE NUMBER ON IT.**
3. PUT DEER IN COOLER AS FAR BACK AS POSSIBLE **WITH OUT STACKING** IT ON ANOTHER DEER.
4. **OPEN HIND LEGS!** PLACE GAMBEL BETWEEN HIND LEGS TO KEEP THEM OPEN.
5. **IF HIND LEGS ARE NOT SPREAD OPEN YOUR DEER WILL GO BAD AND WE WILL NOT BE RESPONSIBLE FOR IT.**
6. IF YOU DON'T HEAR FROM US WITHIN ONE BUSINESS DAY PLEASE CALL US AT 217-522-3345

DROP OFF ONLY FOR BOW SEASON



Fill out card with name and phone numbers



Lay your deer next other deer. DO NOT STACK!



Make sure the hind legs are open

Please be patient, we process your order as soon as possible. It can take just a few days or many weeks. We process thousands of pounds per day and cook in our smokehouses 24 hours a day 7 days a week to fill your order. If you bring us your deer in the first or second day of shotgun deer season we can usually get your order done quickly. Then as we get more deer throughout the weekend we will start to get backed up. Please keep in mind we take our time with our deer and want to make a quality product for you and that takes time. We will call you when your order is done. Please keep in mind we are a federal meat plant that still has to produce products for other clients this time of year.

NOTES:

During shotgun season bring your deer in as soon as you get it. We can only accept a certain number of deer per day.

We will not be able to accept your deer if it is not cleaned properly, gutted or not chilled after killing it.

You must put ice on the deer to chill it.

CHILL YOUR BONELESS TRIMMINGS IN ICE. ONCE CHILLED PLACE TRIMMINGS IN BAGS WITH NO HAIR, BLOOD OR ICE.

Field Dressing:

Cut around rectum to free it along with the bladder without cutting the bladder.

Then remove **intestines, bladder and rectum all as one**

Split rounds and spread them so you can wash the deer and place ice between the rounds

YOU MUST PLACE ICE INSIDE THE DEER AND ALSO BETWEEN THE HIND LEGS

NO MATTER HOW COLD IT IS OUTSIDE, THE HIDE KEEPS THE HEAT IN

*****IF THE DEER HAS NOT HAD ICE ON IT AND YOU HAVE KEPT IT OVER NIGHT
WE WILL NOT TAKE YOUR DEER!*****