

J's Wild Game Processing

Hunters Information: (MUST FILL OUT ALL INFORMATION)

Name _____ Date _____
Cell Phone _____ Species _____ Pts _____
Address _____ City _____ State _____ Zip _____
Hunting License #: _____ Confirmation # (if digital tag): _____

Circle if applies: save cape (for shoulder mount, head and hide attached, \$50 charge)

save head only save hide only save skull cap only

Would you like **J's to do the euro or tan hide?**(please circle): Yes, euro Yes, hide NO

If you know which **local taxidermist** you would like to use, please indicate here: _____

Meat Processing: (Please mark your choices for each section on lines)

BACKSTRAPS:

Steaks:

Tenderized Cutlets _____
Sliced Steaks _____
Butterfly Steaks _____
Bacon Wrap Filets _____

Jerky:

Peppered _____
Cajun _____
Uncooked Jerky Strips _____

Other:

Seasoned Fajitas _____
Stew Meat _____
Whole _____
Cut in 1/2 _____
Cut in 1/3 _____
Grind _____

TENDERLOIN

Kept whole unless otherwise noted on here.

HIND QUARTERS:

Steaks:

Tenderized Cutlets _____
Sliced Steaks _____

Jerky:

Peppered _____
Cajun _____
Uncooked Jerky Strips _____

Other:

Plain Roast _____
Seasoned Fajitas _____
Stew Meat _____
Grind _____

GRINDING (if no weights indicated, will split evenly between what is marked):

Fresh Sausages:

Hamburger (10% beef fat included) _____
Bacon Hamburger _____
Jalapeno Bacon Hamburger _____
Hamburger Patties _____
Hamburger Pepper Patties _____

Fresh Sausages: (5 lb. minimum)

Breakfast _____
Hot Breakfast _____
Sweet Italian _____
Chorizo _____

Snack Sticks:

Regular _____
Jalapeno _____
Jalapeno Cheese _____
Gouda Cheese _____

German Link Sausage (5 lb minimum):

Regular _____
Regular with Cheese _____
Jalapeno _____
Jalapeno with Cheese _____
Pepper Jack Cheese _____
Cajun _____
Gouda Cheese _____

Summer Sausages (2 lb. increments)

Regular _____
Regular with Cheese _____
Jalapeno _____
Jalapeno Cheese _____
Pepper Jack Cheese _____
Gouda Cheese _____