



## VENISON PROCESSING 2019 / 2020 SEASON

### Why take your deer anywhere 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.

- ◆ If you bring your carcass deer to us we prefer it 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 \$20. 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 containers only. **We have a bundle of (4) food safe bags available for \$2 in the store.**
- ◆ 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 too much confusion.
- ◆ All chops, steaks and roasts 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 smokehouse. Finished going home weight changes depending on the product. See the approximate shrink for each product on the price list.

# 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. There is a mailbox with TQM tags for you to fill out your contact information. Make sure you have your tags on deer & you must call by 8:30 am the following business day 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 within 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 March 15th, 2019**

**. WE WILL NOT ACCEPT  
DEER AGAIN UNTIL  
LATE FALL 2020**

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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.

<b>Skin-On Deer</b>  Processing Per Carcass \$90—includes cutting, wrapping, freezing of all boneless chops, steaks, tenderloin and roast.  Skin, Singe, Clean up \$27 Carcass Offal Disposal Charge \$8 per Deer	\$125 per deer
<b>Skin-OFF Deer</b>  Processing Per Carcass \$90—includes cutting, wrapping, freezing of all boneless chops, steaks, tenderloin and roast.  Cleaning Fee for Home Skinned Deer \$27 Carcass Offal Disposal Charge \$8 per Deer	\$125 per deer
<b>Gut Deer, Skin, Singe, Clean up</b>	\$66 per deer
<b>All Boneless Deer Trim Brought In</b> — includes a clean up fee and handling fee	.27 / lb.
<b>Cape Deer Hide</b>	\$72.00
<b>Keep Deer Hide</b> —must be picked up within 3 days after notified or it will be discarded.	\$20 per hide
<b>Removing Antlers</b> —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.	\$8.50 per deer
<b>GROUND DEER</b>  Straight Deer → .88 / lb. Add Tallow → .99 / lb. Add Pork → 1.66 / lb. Add Beef → 2.13 / lb.	
<b>GROUND DEER PATTIES—1/3 LB. PATTY ONLY</b>  In 10 lb. bags  Straight Deer → 1.49 / lb. Add Tallow → 1.54 / lb. Add Pork → 2.13 / lb. Add Beef → 2.59 / lb.	
<b>SKINLESS BRATWURST—PORK ADDED</b>  Original → 2.25 / lb. Pineapple → 2.92 / lb. <b>NEW!</b> With Cheese → 2.92 / lb. With Cheese & Jalapeno → 2.92 / lb.	
BBQ Shredded Deer (uses Rounds) packaged 2 lb. —fully cooked  Ex. 10 lb. round = 10 lbs. 10 lbs. of BBQ deer go home	No shrink  \$2.80 / lb.

<b>Summer Sausage</b>  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	20% shrink from smoking/cooking
Original Summer Sausage	\$2.75 / lb.
Maple Summer Sausage	
Beer Salami	
Cheese Summer Sausage	\$3.59 / lb.
Cheese & Jalapeno Summer Sausage	
Chili Cheese Summer Sausage	
<b>Snack Sticks — packaged 1 lb. pkgs.</b> Example 10 lb. deer = 10 lbs. Less 20% shrink 8 lb. go home	20% shrink from smoking/cooking
Original Deer Sticks	\$3.95/ lb.
Tangy BBQ Sticks	
Teriyaki Sticks	
Bloody Mary Sticks	
Honey BBQ Sticks	
7 Pepper Sticks	
Pineapple Stir Fry Sticks <b>NEW!</b>	
Cheese Sticks	\$4.50 / lb.
Cheese & Jalapeno Sticks	
Habanero Cheese Sticks (HOT)	
Habanero BBQ Sticks with Cheese	
<b>Jerky — packaged 1/2 lb. pkgs.</b> Example 10 lb. deer = 10 lbs. Less 50% shrink 5 lb. go home	50% shrink from smoking/cooking
Whole Muscle Jerky (Piece Jerky uses Rounds)	\$4.75 / lb.
Original Pepper—Ground & Formed	\$3.90 / lb.
Teriyaki Jerky—Ground & Formed	
Dried Deer (uses Rounds) packaged 1/2 lb. pkgs. Ex. 10 lb. round = 10 lbs. Less 30%—35% shrink 7 to 6.5 lbs. go home	30% - 35% shrink \$2.55 / lb.
<b>Smoked Products</b>  pork added packaged approx. 1 lb. pkgs. Example 7 lb. deer + 3 lb. pork = 10 lbs. Less 20% shrink 8 lb. go home	20% shrink from smoking/cooking
Deer Hot Dogs	\$2.80 / lb.
Deer Smoked Polish Sausage	
Deer Hot Links	
Deer Maple Cocktail Links	\$3.45 / lb.
Deer Bacon	\$3.45 / lb.
Deer Smoked Rope Sausage	\$3.45 / lb.
Deer Ring Bologna	\$3.45 / lb.
Cajun Ring Bologna with Cheese	\$3.95 / lb.

Prices are subject to change without notice. For your convenience we accept all forms of credit cards.