



Tiefenthaler Quality Meats

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**PRODUCTS WILL NOT BE PROCESSED UNTIL AFTER
JANUARY 2021—ONLY THE PRODUCTS LISTED ARE AVAILABLE.
NO EXCEPTIONS WILL BE MADE THIS YEAR!**

NEW BUSINESS HOURS
MONDAY—FRIDAY 9 AM TO 4:00 PM
SATURDAY 9 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 9:30 am the following business day to give cut order and deposit over the phone.
NO EXCEPTIONS!

VENISON PROCESSING 2020 / 2021 SEASON

Why take your deer any where else?

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.

A couple of things we changed and you need to keep in mind for this years deer season.

- ◆ 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 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 to much confusion.
- ◆ 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.

- ◆ 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 \$100 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 ARE NOT PARTICIPATING IN THE
DEER HUSH PROGRAM THIS YEAR**



**DEER CUT OFF DATE FOR
PROCESSING THIS SEASON
IS March 15th, 2021**
**. WE WILL NOT ACCEPT
DEER AGAIN UNTIL
LATE FALL 2021**

VENISON PROCESSING 2020 / 2021 SEASON

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

Skin-On Deer — \$100 deposit required/deer Processing Per Carcass \$100—includes cutting, wrapping, freezing of all boneless chops, steaks, tenderloin and roast. Skin, Singe, Clean up \$30 Carcass Offal Disposal Charge \$10 per Deer	\$140 per deer	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	20% shrink from smoking/cooking
Skin-OFF Deer — \$100 deposit required /deer Processing Per Carcass \$100—includes cutting, wrapping, freezing of all boneless chops, steaks, tenderloin and roast. Cleaning Fee for Home Skinned Deer \$35 Carcass Offal Disposal Charge \$10 per Deer	\$145 per deer	Original Summer Sausage Maple Summer Sausage Beer Salami	\$2.89 / lb.
All Boneless Deer Trim Brought In — includes a clean up fee and handling fee. \$1 / lb. deposit required	.27 / lb.	Cheese Summer Sausage Cheese & Jalapeno Summer Sausage Chili Cheese Summer Sausage	\$3.74 / lb.
Cape Deer Hide	\$80.00	Snack Sticks — packaged 1 lb. pkgs. Example 10 lb. deer = 10 lbs. Less 20% shrink 8 lb. go home	20% shrink from smoking/cooking
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.	\$10 per deer	Original Deer Sticks Tangy BBQ Sticks Teriyaki Sticks Bloody Mary Sticks Honey BBQ Sticks 7 Pepper Sticks	\$4.09/ lb.
GROUND DEER Straight Deer → .94 / lb. Add Tallow → 1.04 / lb. Add Pork → 1.74 / lb. Add Beef → 2.24 / lb.		Pineapple Stir Fry Sticks Cheese Sticks Cheese & Jalapeno Sticks Habanero Cheese Sticks (HOT)	\$4.69 / lb.
GROUND DEER PATTIES —1/3 LB. PATTY ONLY In 10 lb. bags Add Pork → 2.24 / lb. Add Beef → 2.70 / lb.		Jerky — packaged 1/2 lb. pkgs. Example 10 lb. deer = 10 lbs. Less 50% shrink 5 lb. go home	50% shrink from smoking/cooking
SKINLESS BRATWURST —PORK ADDED Original → 2.35 / lb. Pineapple → 3.05 / lb. With Cheese → 3.05 / lb. With Cheese & Jalapeno → 3.05 / lb.		Whole Muscle Jerky (Piece Jerky uses Rounds) Original Pepper—Ground & Formed Teriyaki Jerky—Ground & Formed	\$4.89 / lb. \$4.09/ 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 \$2.94/ lb.	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 \$2.69 / lb.
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		Deer Hot Dogs Deer Smoked Polish Sausage	\$2.89 / lb.
		Deer Maple Cocktail Links Deer Bacon Deer Smoked Rope Sausage	\$3.59 / lb. \$3.59 / lb. \$3.59 / lb.
		Deer Ring Bologna Cajun Ring Bologna with Cheese	\$3.59 / lb. \$4.09 / lb.

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