



Farmstead Butcher Block
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 mmm butcherblock.com
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Please write legibly. We'd be happy to fill out your cut sheet for you, just ask.

The name on the front and back of this cut sheet must match.

Deer Drop-Off and Cut Sheet		
Hunter Information	Harvest Information	
Name:	Date of Harvest:	
Address:	Sex:	Antlered / Antlerless
City, State, Zip:	County of Harvest:	
Phone:	Confirmation Number:	
Email:		
Select a choice for finished cut sheet to be sent to you: <input type="checkbox"/> Text <input type="checkbox"/> Email		

Start Up Fees Due at Drop Off - \$100 Deposit Required, Except for Donated Deer		
Select All Fees Paid at Drop Off—Scan QR Codes on the Back of this Sheet		
\$100 Processing (mandatory)		\$50 Field Dress Fee
\$50 Capping Fee		\$50 Brain Removal Fee

Head/Hide Options				
Antlers only	Antlers w/ Skull Plate	Whole Head Only	Head & Cape for Shoulder Mount	Brain Removal

Donate:	
Whole Deer (Free of charge)	Grind only (Grind from the processing option selected below, 50% processing fees still included.)

Processing Option 1 – Cooler Deer (\$2.50/lbs on start weight.) \$100 minimum

Processing Option 2 - All Grind (Starts at \$140)

Processing Option 3 - Grind + Whole Primals (Starts at \$145)		
Select from the following options		
Backstrap	Tenderloin (Whole)	Boneless Leg

Processing Option 4 - Grind + Portion Cut (Starts at \$150)			
Select from the following options			
Backstrap	Tenderloin (Whole)	Boneless Leg Steak	Boneless Leg Roast
Note: If you want stew meat or jerky meat, we must have something lean to get it from, the Boneless Leg, Boneless Leg Roast, or Backstrap.			
Steak Thickness (½" minimum):	Roast Weight:	Pack Size (4 Pack Minimum):	

Finer Processing (Additional \$1.00/lbs fee on Packaged weight).				
Stew Meat	Cut From:	1 lbs.	2 lbs.	5 lbs.
Jerky Meat	Cut From:	1 lbs.	2 lbs.	5 lbs.
Tenderizing		Boneless Leg Steaks		Backstrap

**Ground and Smoked Venison Products (Select 1 Ground Product per Deer)
1 Type of Fat Per Deer**

GROUND WITH FAT OR BACON	1 LB PKG	2 LB PKG	5 LB PKG
+ Pork Trim (Charged \$3.00 additional per pound of fat)	<input type="radio"/> 10%	<input type="radio"/> 20%	<input type="radio"/> 30%
+ Beef Fat (Charged \$3.00 additional per pound of fat)	<input type="radio"/> 10%	<input type="radio"/> 20%	<input type="radio"/> 30%
+ Bacon (Charged \$5.00 additional per pound bacon)	<input type="radio"/> 10%	<input type="radio"/> 20%	<input type="radio"/> 30%
SMOKED PRODUCTS	PLAIN	CHEDDAR	HOT PEPPER
Smoked Summer Sausage (Charged on packaged weight)	<input type="radio"/> \$4.00 LB	<input type="radio"/> \$4.50 LB	<input type="radio"/> \$4.50 LB
Smoked Cracker Bologna (Charged on packaged weight)	<input type="radio"/> \$3.50 LB	<input type="radio"/> \$4.00 LB	<input type="radio"/> \$4.00 LB
BREAKFAST SAUSAGE Charged on packaged weight.	1 LB ROLLS	1 LB ROLLS	1 LB ROLLS
\$1 lb on options 2, 3, 4; \$3.99 lb for cooler deer)	<input type="radio"/> MILD	<input type="radio"/> HOT	<input type="radio"/> CHORIZO
SNACK STICKS	<input type="radio"/> \$5.00 LB		



If paying more than 1 fee, scan each QR code separately.

ADDITIONAL FEES

- Deer is mandatorily boxed for ease of pick up, boxes are \$2 a piece.
- If the deer is excessively dirty from a customer's poor handling practices or shot placement, an additional \$50 will be charged.
- We are not responsible for capes/antlers not getting picked up within a reasonable amount of time. If we have to freeze them, there is an additional \$50 fee.

Farmstead Butcher Block reserves the right to reject any deer, for any reason, for processing.

Processing Policy: Any cut not selected will be de-boned and added to the ground. Customers have 7 days to pick-up product after Farmstead Butcher Block personnel informs the customer of completion or the product will be discarded.

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I, (Print Name): _____ agree to the above statements and understand the Farmstead Butcher Blocks Policies.

Customer Signature: _____ Received by: _____

OFFICE USE ONLY
Date contacted upon completion: _____ <input type="checkbox"/> Text <input type="checkbox"/> Email <input type="checkbox"/> Phone