

Answers to Common Deer Processing Questions

- **Will I get my own meat back?**

-All deer are tagged at the time of arrival for processing. You will receive your own deer back on all fresh cuts and ground meat that is not seasoned. Sausage and cooked products may be prepared &/or cooked in large batches as it is impossible for us to keep this separate with the large quantity & variety that we process.

- **How long will it take to get my product back?**

-We are reserving this time frame to process the maximum number of deer that our facility can handle. We will process all deer in the order that they arrive to us. Fresh cuts will be placed in the freezer and all cooked orders will be processed in the order that we receive them. You will be notified once your order is 100% completed.

- **How soon should I bring my deer to you?**

-Deer should be brought to our facility to process as soon as possible! We have a very limited window to process deer aside from our normal operation. Our facility is also air temperature controlled. Temperature fluctuations & air quality from not bringing your deer in right away can cause your meat to spoil.

- **How much will it cost to process my deer?**

-See our Deer Pricing Information Sheet for more information on processing costs and options.

For more information or further questions regarding deer processing please

call us at 402-673-3480 extension 2

or email us at crystalhouseman@pickrelllocker.com