**F.A.Q.s**

**1.) Are there any special things I should do field dressing my animal?**

 1 There are three things which should be done which will greatly improve the quality of your meat

 1 Make sure all the internal organs are removed.  This includes heart, liver, lungs, diaphragm, entrails, “poop shoot”, bladder and anus.

 2 Make sure the meat is clean and dry.  You want to limit the amount of debris from dragging, moving, etc.

 3 Cool the meat as soon as possible. If you are not leaving the field and headed directly to us, get the animal on ice as soon as possible.

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**2.) Should I remove the hide?**

No, The hide should be left on animals at all times.  The only exception to this rule is for large game being transported long distance. In this case, the hide should be removed as soon as possible after the kill and the meat cooled for transportation.

**3.) How long should the animal hang before I bring it into you?**

We would prefer to have the animal brought in as soon as possible after the kill. If you are traveling long distance, it is important to have the animal cooled as soon as possible.

**4.) What if I want to keep the hide or have the head mounted?**

No problem!  It is important that you inform us of this at the time you drop off the animal.  Most of the time, we will have you wait while we skin the animal and return the hide and/or head to you immediately.  Please note there is a $10 fee for the hide skinning or a $25 fee should you wish to have the deer caped.  If the animal you bring in is frozen, you will need to return at a later time for the hide and/or head.

**5.) What if I want to keep the rack?**

Again, no problem!  We have hand saws available for your use in our receiving area. A member of our team will be happy to help you cut your rack and take it with you immediately.

**6.) I'm coming back from a distant hunt, how should I cool the meat for transport?**

The key is cooling the meat. Most hunters will immediately skin the animal and section it for transporting.  As soon as possible the meat should be washed, air dried and packed on ice.  Dry ice is preferred, however becoming increasingly more difficult to obtain.  Don't be afraid to drain a cooler and repack it on ice if needed.

**7.) Will you process already cut meat?**

Yes, we will process whole animals or meat already de boned into specialty products.  We will not cut steaks or roasts from meat already cut.

**8.) How clean do you want the cut meat?**

Meat you are bringing to us should be in the same state as if you were purchasing it from a meat counter at a large chain grocery store.  Any meat brought in that requires additional cleaning will be subject to a surcharge for this additional service.

**9.) What quantity of meat is required to process specialty products?**

We require a minimum of 20 to 25 pounds of meat depending on the product we are providing.  Often our customers request their meat to be used with beef or pork, after combining their meat with these additives, 20 to 25 pounds of meat coming in will result in 40 to 50 pounds of product.

**10.) What if I have special dietary restrictions?**

All of our products are custom made and our spices are hand mixed.  This allows us take control on the final product and the ability to produce products for those with dietary restrictions. It is not uncommon for our customers to request ingredients such as wheat, gluten, MSG, flours etc be left out of their product.

**11.) When do I get my meat back?**

Most orders are processed in just a few days. We will phone customers when their products are ready for pickup.  Please note because our smoke products have no preservatives, they must be picked up within seven days of notification.  Any products not picked up within seven days, will automatically be vacuum packed and frozen resulting in an additional fee of $.50 per pound.

**12.) I want to process my deer myself, can you sell me products I can use to do this?**

Yes, our retail store sells meat spices, a full line vacuum pack bags & equipment and even butcher knives for the do-it-yourselfer.