

Hello Hunters-

November is here and the rush of the 2021 Gun Deer Hunting season is approaching. We are predicting higher numbers of deer to come in to be processed as there are fewer plants in the area that are taking whole deer this year. Many processors are over scheduled with beef and pigs, due to high demand, as are we.

Warning: This may cause us to stop taking whole deer if we become overwhelmed with work and lack of cooler space. We *will* still be accepting venison trim or quartered deer during this time. Be prepared to trim out your own deer if this happens or have an alternative plan. Trust that we will do what we can to accommodate demand; however, be aware that there are limitations beyond our control.

We are currently accepting whole deer and plan to continue to the timeline below.

We will be taking in the whole deer.

Opening weekend

Saturday 11/20 - 8AM-5PM

Sunday 11/21 - 12PM - 5PM

Monday 11/22 - 8AM - 4:30PM (or until capacity is reached*)

Tuesday 11/23 - 8AM - 4:30PM (or until capacity is reached*)

Wednesday 11/24 - 8AM - 4:30PM (or until capacity is reached*)

*In the past we have stopped taking whole deer late Monday into Tuesday due to high numbers. Please check with us by calling or checking our facebook page before you come.

Thanksgiving Thursday 11/25 - Closed

Friday 11/26- 8AM - 4:30PM

Saturday 11/27 - 7:30AM - 12:30PM

Sunday 11/28 - Closed

We will stop taking **whole deer** as of Wednesday Dec. 1st.

We will continue to take trim for the rest of the season.

- Please bring trim packed in bags to save time during drop off.
- Clear garbage bags or ziplock bags work the best - Make sure all garbage bags are unscented.

We will stop accepting trim as of April 2021.

Frequently Asked Questions

How should I check your current status for accepting whole deer?

- We will be posting updates on our Facebook page and will be here taking phone calls and updating our phone messages.

I've never boned out a deer before. Do you have any suggested tutorials?

- There are many videos on YouTube. Here is one I watched that I feel was a good resource. Very straightforward - Not a lot of extra talking.
- <https://www.youtube.com/watch?v=PxBAscGI3uE&t=132s>

If you are closed when I harvest a deer, how should I store it until you are open?

- Most important is to get the deer cooled down. We suggest packing the rib cavity with bags of ice and find a cool spot out of the sun.