

GameButcher's Deer Talk

Fall Issue
September 2009

Take your child hunting and/or fishing
You'll be happy you did.

Remember 11 year old Samatha Pankow who made N. J. History harvesting a 160 lb, 12 point buck?

Well, meet her equal in the Fishing World. Marielle Schweikert, 10 years old. April 11th this year, Marielle and her father went fishing. The first cast hooked 1/2 dozen branches. Second cast worm and bobber cleared everything, followed by pole, reel, and all. Bale was open and line was *Flying*. Father retrieved 2 eyelet pole to the delight of several other fishermen. Laughing fishermen, I might add. Everything was back on land except the bobber and it wasn't floating. To the delight of her father, Marielle had caught a 22" 6 lb trout. Last time Al looked at the laughing fishermen, they were tying bobbers 6" behind a hook of goopy worms.

Walmart Woes With Hunting Licenses

How many times did you have to buy a hunting license? Peter Ficano went 3 or 4 times. First time his license cost \$270. License was incomplete, so he got a duplication. Cost him \$84. Printer messed up. Third license came with 10 permits. Took 45 minutes to print. But the good thing. It only cost an additional \$20.

1st Annual Nat'l Hunting & Fishing Expo

SEPTEMBER 26 & 27, 2009
PHILLIPSBURG MALL

Presented by Dan Wyant Adventures

WE'LL BE THERE WITH SAMPLES!!

ABOUT SUNDAY HUNTING. PLEASE READ.

By now EVERYBODY knows about Sunday hunting. Which is GREAT news for the hunter, but on the other side of the fence, as a family operated business, we lose our only day off. Many who work here have their 8 hour day job before they come to us and process deer for 6 hours. So you can see why we always looked towards Sundays as a Day Off.

We will be OPEN on SUNDAYS 9 A.M. TO 3 P.M. Anyone may come after those hours, however, you are on your own. By that I mean, you may put your deer in our cooler or under cover. Leave your name, phone number, and cutting instructions, we will call you the next day. If your deer has to be checked in, attach your transport tag to your deer.

To tell you the truth (and that's something novel these days) we are never shut down, because we live here. That being "written", I ask you to please respect our privacy unless it's a social call. Then come on over. The beer is cold.

HUNTER'S HELPING the HUNGRY update

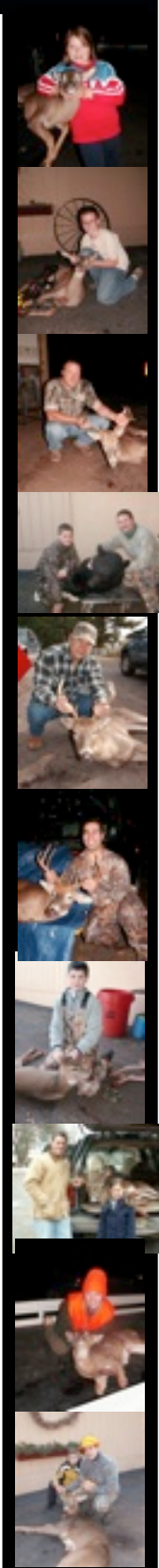
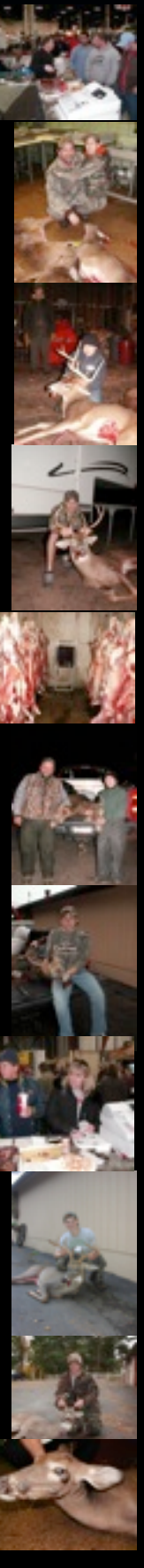
First things first. HUNTERS donated in excess of 8,500 lb. of venison, and contributed over \$1,600 to have it processed. I personally know some hunters who have donated 4-7 deer and paid \$25 dollars for each one. I, personally want to THANK ALL hunters who have contributed to this worthy cause. So THIS Hungry Board are is, any deer more, hunters will any deer under 50 \$25.

The HHH sponsoring events This past August Great time. I caught Jan, my wife, was fish she caught.

August, for sure. Look for our 1st SPORTING CLAYS EVENT. To be held October 4th this year. The proceeds of both events will go to help defray costs of the HHH program.

DEER PROCESSING HOURS

Mon - Fri 9 am-7 p.m.
Sat & Sun 9 am-3 p.m.
CLOSED on Holidays





Garden State Outdoor Sportsman's Show

Coming January 14-17, 2010



Do you know what? It's GREAT to have a family who are able to take our business to another level. For 12 years we have gone to the Outdoor Sportsman's Show, putting on a Deer Skinning/Cutting Demonstration. Saturday demos packed the room. On one occasion we were billed as, "Cutting a real live deer." That year over 200 people were in attendance.

For 11 years we never thought of renting a booth. I think I felt the cost of a 10'x10' space was more than I was paid to do the Demo, What can I say. I'm Scottish.

Well, after cutting deer one late night, and over a couple of beers, our boys came up with a plan. You know how those "over a few beers" work. The family started in making labels, bagging our sausage seasonings, bottling Shake n Rub, and our oldest son, JB FILLED our smokehouse with deer bones. At \$3.95 per gal for propane, I was not happy. Might I remind you I'm Scottish, and who's going to buy dog bones at a Sportsman's Show any how?

The first day was busy setting up the booth. Really a very nice counter showing a 10 year collection of mangled deer bones. Arrows that just missed the heart and lodged between ribs. We had DVDs for sale, deer skin gloves, knives, and a bushel basket of those damned smoky dog bones. Second day our sons and a friend cooked and sampled products from our smokehouse, hot dogs, venison ham, kielbasa, and also sausages. 2000 toothpicks, later on the third day I was there. Guess what. Besides running out of toothpicks, JB told me a lady bought one bone 2 days ago. And today she paid another admission fee of \$10, went straight to our booth and spent over \$40 on smoked dog bones. Go Figure.

Mark your 2010 calendar and look for our booth. If you can't find it. Just follow your nose. "We Be SMOKIN".

JUST CAN'T TRUST THOSE BEARS ANYMORE.

Dave Merced, a Warren County guy told me this story. Dave had been hunting. He stayed out there until near dark. Good move, because a nice buck came by and he bagged it. Dave put the deer in his truck, covered it up and decided to bring it to us the next day.

Bright and early the next morning Dave looked in the back of his truck, only to find a tarp covering nothing. He said " It had to be BIG, what ever it was." "It lifted the 100 lb. deer right out of his truck without dropping the tailgate." All he saw were drag marks, and what looked like bear paw marks.

John B Person
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Have you ever had our Jerky?

There is no other jerky made the way we make it. Here is what Jeff Darish had to say about our Jerky. "My second deer I had 2 lb. of jerky made." I ate so much jerky in one sitting it hurt my teeth." His third deer he ordered 4 lb. of jerky.

We just purchased another smokehouse. I had hopes of being able to double our smoke products output. However, my wife of 49-1/2 years has other ideas. She's trying to figure out how she can increase her Jerky output. And when you're married that long, YOU KNOW who gets *first dibs*.



Any photo you have seen on this "Designer" Newsletter, or on our WALL of FAME, may be down loaded by going to our Web Site. (Address is above in sunset banner). We will be glad to e-mail any photos we take during the season. All I ask is that YOU E-MAIL us first.

5%off for cash



2009-2010 | Processing Prices

Standard Cuts:		\$94 ⁰⁰
Other Cuts: Backstraps, stew, no rst, etc.		99 ⁰⁰
Euro Mount		5 ⁰⁰
Skin For Mount	5%off for cash	35 ⁰⁰
Half Skinned Deer		26 ⁰⁰
Want Hide, We Skin it		22 ⁰⁰
Whole Animal Ground		100 ⁰⁰
Bear: Skinned	\$136 min/ \$31 / ft. Cut	\$156-260 ⁰⁰
Venison Cured & Smoked (for Jerky)		\$10 ⁰⁰ ea
Corned Venison		9 ⁰⁰ ea
Cutlets, Italian Style Per Leg		9 ⁰⁰ ea
Country Sausage	5lb	\$32 ⁵ lb
Italian Sausage Sweet or Hot	5lb	39 ⁰ lb
Kielbasa Fully Cooked	5lb	39 ⁵ lb
Pepperoni Fully Cooked	5lb	39 ⁵ lb
Deer Salami 3-4 Lb	\$12 ⁰⁰ 1/2	\$ 21 ⁰⁰ ea
Lebanon Bologna 3-4 lb	\$12 ⁰⁰ 1/2	21 ⁰⁰ ea
Hot Dogs 8-10 Dogs per lb		\$ 52 ⁵ lb
Seasoned Venison Rst Boneless		10 ⁰⁰ ea
Marinated Venison		9 ⁰⁰ ea
Pepperoni Sticks		65 ⁰ lb
Venison Jerky	\$15 ⁰⁰ 1/2 lb	\$25 ⁰⁰ lb

Yes, You get your own deer back