



## How Well Did Bank-a-Doe work for you ??

For some it was a disastrous experience. Too many hunters did not understand that the very first deer taken COULD have been the "bank-a-doe". The catch was, it had to be checked by any one of the 14 check stations that had that extra yellow card, requiring two deer to be entered on it.

Unfortunately, these hunters checked their first deer in any check station. Now, a few weeks later in comes a very good friend of mine. He says, "I'm banking THIS deer." I ask him, "Where is your yellow card with the first checked in deer?" "What do you mean?" he says. "My first deer went towards "Earn-A-Buck" I had to tell him since he checked his first deer elsewhere, he will have to go out and shoot a third deer. Ken is a self employed electrician, wife and himself, devout trophy hunter. He said he doesn't have a lot of time to hunt, and with a small family, he doesn't need a third deer.

It wasn't until permit bow season kicked in when we started hearing stories praising the "Bank-a-Doe" program. As I understand it, the same program will be in affect this year, with very little changes.

**REMEMBER TO CHECK-IN ALL DEER AT A PARTICIPATING CHECK STATION.**

## **Time to fess up. How many of you shot two deer at one time, during bow season?**

Because of the Bank-A-Doe program many hunters became confused. Several tried to check both deer in only, to find out they have become law offenders. Shotgun and muzzleloaders CAN shoot two deer, back-to-back, and bring both of them in at the same time. The big difference is Shot gunners and Muzzleloaders have TWO deer transport tags with their hunting license. Bow Hunters' licenses have only ONE transport tag. So you can shoot only ONE deer at a time.

### **Hunter's Helping the Hungry Funding on Shaky Ground**

While "Bank-a-Doe" turned out to be a blessing for bow hunters, it put a drain on donation funds. By mid-November the H H H ran out of money. The reason. Too many small deer shot. So small, most hunters didn't want to pay the processing fee for so little meat.

As I write this letter in mid July, there is a question if we WILL HAVE a donate program. Maybe a very limited program, with more money being spent by the hunter. If the State took only \$1 from each hunting license sale there would be more than enough funds. Anyone have an idea how to raise funds, please let me in on it.

**We are the only HHH Butchers in Hunterdon County**

### **Largest Deer 2005-06**



Mike L. 12 points 230 lbs

## Deer Demo at CABELAS

Last year we were asked to give a cutting demonstration at Cabelas. We did. And this year they have asked us back to do TWO Shows. Mark your calendar. September 23rd a Saturday, 1pm ,and again November 18th. We will be working on a real deer, showing folks how to cut venison at home.

OH! I've got to tell yea about last year's Demo. Pennsylvania doesn't have any deer hunting in September, so I was going to truck one over. Cabelas called and said the State of Penn will not allow us to transport a New Jersey deer across the State line. Phil, our program coordinator,said he will see to it we had a deer. A Pennsylvania Road Kill. Some road kill, as our son was skinning the deer, out drops a 20 gauge slug. Well, at least there were no tire tracks across the deer's back.

## **Harrys Army Navy Having BIG EVENT August 5th & 6th**

Any real hunter has heard of Harrys Army Navy Store. It is one BIG PLACE. Located on Route 130 near Robbinsville, NJ. WELL!! They have asked us to do our Demonstration. In August. We're scheduled for 5th & 6th. And I do believe we will make another appearance sometime in November

Of course we will be doing our Demo at the Raritan Centre, Edison in January 2007. This will be our Tenth year showing people how to cut deer at home.

I've had people come up to me and ask me why do I want to show people how to cut deer at home? Aren't you afraid of loosing business? Quite the contrary, is my reply.

There are two types of people in our audience. Those who have been cutting their own deer for years, and those who have been toying with the idea. Both are looking for guidance.

At the end of our one and a half hour presentation, we find that those cutting deer have learned more than they expected. To these folk we say if you're tired of plain old ground meat, bring your scrapes to us and we will convert them into Italian sausages, hotdogs, bolognas, etc. Most of those who have never cut a deer tell us it is too involved and too hard. These people will never question our pricing.

## **Coming in November Instructional DVD tape**

We want more people to cut venison at home, so we are going to have our way of doing things filmed, and put on a DVD. So get your knives sharpened, get on the good side of the " little lady", you'll need her to wrap. Make amends with any teenagers in your family. They can help Mom and help you clean up. We call it . Quality Family Time. ( Q F T )

If you want to know more about Q F T let me introduce you to the Yahara family. Three generations of hunters. Know what? We have NEVER cut a deer for them. However, they do bring us venison chunks & scrapes. We then convert that into a lot of our specialties. The Yaharas get the best of both worlds. Cuts of venison they are use to and products they can't make at home.

**[www.gamebutcher.com](http://www.gamebutcher.com)**

Ever wanted to know what a 230 lb deer would look like next to your every day common 60 lb deer. Here you are!!!



### We Might Have to Turn Deer Away During Six Day Firearm.

First day we will take 100 deer. After that we will have to put you off till Tuesday. NO DEER DROP-OFF ON WEDNESDAY. Hopefully back to normal by Thursday.

PLEASE try to understand whenever we turn deer away, it's because we HAVE NO ROOM TO SAFELY STORE THEM.

We can store 100-150 processed deer in our freezers. However, comes six day firearm, our freezers are FULL. Very few deer are picked up. So full we don't have space for freshly cut deer. WE HAVE TO TURN DEER AWAY.

### GUESS WHAT THIS IS

To assist you in trophy we have, in stock, REAMERS. Too many off and have not anal track and urine sac. remove this stuff. If you that nasty job could be

With this tool intestines out, tie it off, off. With the anal cavity will drop out with the rest

So, starting this "anals" in their deer may want to purchase a **Deer-E-ere** for \$10<sup>00</sup> or pay us \$5<sup>00</sup> to remove it.



field dressing your THE MOTHER OF ALL times hunters drop deer removed any part of the Leaving it up to us to had one of these tools done in 4 seconds. you are able to pull the and cut the anal cavity cut loose, the urine sac of the "goodies". year, hunters leaving

### Come view our Wall of Fame and our Wall of Pain

As you come into our cutting room to have a deer checked in we have a wall full of photographs of hunters and their trophies. The "Locals" call it "**The Wall of Fame.**" I might add last year deer were exceptionally big. Even some of the Does weigh over 125 lbs.

We also have a **Wall of Pain.** That wall has deer leg bones that were broken. Compound fracture if you will, that healed without the benefit of being straighten and set. A rib cavity with an arrow suspended between several ribs for several years before a shotgunner downed him. We have a shoulder blade that was cut with an arrow. Dozens of broadheads with and without broken shafts. Even baby deer in a bottle. Next time you come in, ask to see our walls.

### Try this recipe. It's a keeper

Here is a Venison recipe our family has every Christmas. When the meal is over we always have leftover turkey or prime rib, but never any venison.

### VENISON BACKSTRAP ROAST

- 1 3 lb Venison Backstrap Halved
- 1-1/2 TBL Rosemary Fresh if possible
- 1 TBL Thyme Fresh if possible
- 3 Cloves Garlic Mashed
- Salt and pepper to taste
- 1 Cup dark beef stock
- 1/4 Cup butter
- 1/2 cup Beer



Combine and mix all herbs. Roll backstraps in herb mixture Coat well. Seer, in butter, all sides, medium heat. Bake in preheated oven 375°, for NO more than 10 minutes. Remove backstraps and deglaze. (Add some stock to pan, bring to boil, scrape bottom of pan with a spatula.) Now add remaining stock and beer. Reduce for 5 minutes.

While you are waiting for liquids to reduce, slice roast into medallions, 1/2-3/4 inches thick, Pour the hot liquid over the meat. Serve at once.

Will serve 6 people or ONE hungry teenager

### DEER PROCESSING HOURS

Daily 9-7pm Sat 9- 2pm

CLOSED SUNDAYS

### 2006-07 Processing Prices

Standard Cuts: Only		\$80 <sup>00</sup>
Other Cuts: Backstraps, stew, no rst, etc.		85 <sup>00</sup>
Large Deer		85 <sup>00</sup>
Skin For Mount		25 <sup>00</sup>
Half Skinned Deer		15 <sup>00</sup>
Want Hide, We Skin it		15 <sup>00</sup>
Whole Animal Ground		\$85 <sup>00</sup>
Bear: Skinned	\$100 min/ \$25 / ft. Cut	\$100-150
Venison Cured & Smoked (for Jerky)		\$6 <sup>00</sup> ea
Comed Venison		5 <sup>00</sup> ea
Cutlets, Italian Style	Per Leg	7 <sup>00</sup> ea
Country Sausage	5lb	\$250lb
Italian Sausage	Sweet or Hot 5lb	3 <sup>00</sup> lb
Kielbasa	Fully Cooked 5lb	325lb
Pepperoni	Fully Cooked 5lb	325lb
Deer Salami	3-4 Lb \$8 <sup>00</sup> 1/2	15 <sup>00</sup> ea
Lebanon Bologna	3-4lb \$8 <sup>00</sup> 1/2	15 <sup>00</sup> ea
Hot Dogs	8-10 to lb	\$ 450lb
Seasoned Venison Roast		5 <sup>00</sup> ea
Marinated Venison		5 <sup>00</sup> ea
Pepperoni Sticks		6 <sup>00</sup> lb
Venison Jerky	\$12 <sup>00</sup> 1/2 lb	\$20 <sup>00</sup> lb

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