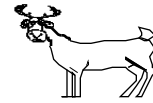


Deer Talk



Fall Issue

1221 Route 31 South

September 2007

I want to say, "LAST YEAR WAS THE BEST YEAR EVER" We had the pleasure of processing deer for numerous people like yourselves. We seldom know whom we are working with, so many different personalities. And we had a few FIRST. Read about the biggest 1st, Samantha. Another FIRST time, we cut deer taken by handicap hunters. Venison Bratwurst was introduced for the FIRST time. .

This is SAMANTHA. Last season, during Youth Day, Samantha made New Jersey History. 11yr s old, at the time, she shot her first ever buck. spread. Her buck ,in January 2008 NJ Exhibit. Samantha distinguished title of female to shoot the a shotgun.



And do you had no intentions of father and brother crack of dawn. late morning, and a shot. As the approached, Dave he would like to go son said "No, I don't YOU know the rest

Dave took his camcorder along, just in case. I think, in less than an hour History was made, Dave was so excited & so busy coaching Samantha, the record event never got on film.

JAY STOUTD BAGS TWO MONSTER BUCKS

Jay came to our place late one night with a 20 point non typical deer. Points ALL OVER THE PLACE!! It weighed 180lb, 20 1/2" spread and officially scored 178 7/8. That places him in the top 5 for N.J.

His buck will also be on display January 2008 at the NJ Deer Classic at the Outdoor Sportmans Show. The same place, I might add, where we will be doing our 11th Demo.

Then during permit bow, on November 3rd, Jay shows up with another nontypical buck. 11 points scored 158 3/8. I think he's breeding them.



A DAY FROM HELL

Michael Fortune had his problems. In the morning a deer came close to his stand. He drew back. *#~!! The arrow fell off the string. Not once, but SIX times. Each time pulling back a 60lb bow , began to take its toll on his shoulders. Never did get a shot. Deer got tired of posing so she left.

PM, same deer. Michael GETS a shot. The bow smashes the stand. Caused a gut shot. Crunched his camcorder. But, he got his deer.

LIFE IS GOOD!!

OUR DVDS ARE HERE

We are ready to market 2 dvds. They are being sold separately. The first one dealing with field dressing. Our son, JB eviscerated (gutted) a deer when it was -2°F. He also used a Butt Out tool to loosen anal area. Our middle son Jim shows how to skin a deer, and leave ALL the meat on the deer and not on the hide. He also shows you, for the first time, the proper way to skin a trophy buck that is going to be mounted.

Not to be out done by my boys, I volunteered to cut a deer and display the cuts. We show you a lot of neat ways to cut steaks, chops, and roasts.

Through out both dvds, we show you ways of doing things, using tools found in a hardware store. For example, if you don't have a knife with a guthook blade, use a utility knife with a linoleum hook blade. Branch Lopers to cut legs off, and a reciprocating saw, such as Milwaukee Sawzall does an excellent job of splitting deer in half, lengthwise.

We also show you how to determine if your knife is sharp. If it isn't we show you how to sharpen it.

OK COMMERCIAL IS OVER

YOUTH & HUNTING AH! GOD BLESS THEM

We checked in over 12 deer taken on Sarurday, November 18th. Besides Samantha's beautiful deer, NICOLE THATCHER shot a massive 8 point Buck with a 17" spread. Well! You say, "Did you get a picture of her and her Buck?" Nope. She went to the MALL of all places.

A PROPER METHOD TO ATTRACT DEER

Here's a new approach. If all of your schemes to attract deer have not worked. If all else fails use a Turkey Call. A New Jersey Biologist hunting Geese said he called in 2 deer, and one HUGE Buck.

CAUTION: COYOTES and BEARS LOVE VENISON TOO

First day bow season last year, we had a few deer come in with whole hind quarters eaten. Local, as in Califon, coyotes and bear have dined on your deer while you waited for it to die.

Don't leave your deer unattended for too long a period of time., or you'll get ribs, shoulders, and necks instead of Tenderloins, Backstraps, and Steaks.

**J Person 1221 Rte 31 S Lebanon
New Jersey 08833-3240
908-735-4646**

www.gamebutcher.com

HANDICAP HUNT VERY SUCCESSFUL

Spruce Run Chapter of the National Wild Turkey Federation sponsored the FIRST EVER Handicap whietail deer hunt. With the co-operation of Hunterdon County Park and Recreation Dept. Heron Glen Golf course was made available for three days, February 1-3 2007.

Heated blinds were set up, and positioned to allow hunters a 100 yd shot. Golf cart paths became wheelchair trails. This use of a golf course took on a whole new dimension. Nine to eleven hunters participated. Each hunter had a companion for the day. Those who shot a deer had them delivered to the finest butchers in the area.

I talked to Jerry McCusker president of the Spruce Run Chapter of the National Wild Turkey Federation. He said it was such a success, and he received such great support from State and County Agencies, he plans to have another go at it again 2008.

Rabies: Cases Are on The Rise 2006

Raccoons are the biggest carriers of the disease on the East Coast. Skunks and rats also have high numbers of positive cases. Most human rabies deaths are a result of being bitten by a bat. Penn Department of Agriculture website says Rabies has reached an Epidemic level.

And then there is Lyme Disease.

IT'S HERE OUR IDEA OF A RETAIL SHOP

You can't see half of our shop because we wallpapered it in a camouflage pattern. In February my workshop was condemned, stripped of all tools, shelving removed, I was displaced to the end of the building.

We hope to stock our new shop with DVDS, of course, gloves, Butt Out tools, Knives, T-Shirts, Seasoning. and items of interest.

COUNTRY SAUSAGE

Our 1lb sausage bag indicates you can cut 10 patties out of it. Wrong! If you do and cook them, you will be serving 10 hockey pucks for breakfast. Our son James says thaw the package and make 6 to 8 balls. Flatten them out to patties and you'll have something. Making a meatloaf? For every one pound of ground beef, put in 1/2 pound of our country sausage.

For a super breakfast, break up 1/2 pound sausage and brown slightly, before the sausage is fully cooked, break 2 eggs over them and scramble. Serve with toast.

If you want this for dinner, add preboiled potatoes cut up and sauted onions, with a side dish of peach chutney.

Try our fully cooked hotdogs. Hand tied the old fashion way. Score casing before grilling. We just heard our hot dogs are dipped in 180 °F hot maple syrup. Where? you asked. In VERMONT.

VENISON BRATWURST

We started making "BRATS" last year. They are mild, with a distinct flavor. Wonderful, cooked on the grill.

I made some Brats using all pork, for family use. Three months later my wife cooked some, along with brats made with venison. The pork brats had lost its flavor, and the venison brats were still very flavorful. Consider this as AN OFFICIAL REPORT from our test kitchen.



COMING SOON DESIGNER TEE-SHIRTS

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.

DEER PROCESSING HOURS

Daily 9-7pm Sat 9- 2pm

CLOSED SUNDAYS

2007-08 Processing Prices

Standard Cuts: Only		\$80 ⁰⁰
Other Cuts: Backstraps, stew, no rst, etc.		85 ⁰⁰
Skin For Mount		30 ⁰⁰
Half Skinned Deer		15 ⁰⁰
Want Hide, We Skin it		15 ⁰⁰
Whole Animal Ground		\$85 ⁰⁰
Bear: Skinned	\$100 min/ \$25 / ft. Cut	\$100-150
Venison Cured & Smoked		\$6 ⁰⁰ ea
Corned Venison		5 ⁰⁰ ea
Cutlets, Italian Style Per Leg		7 ⁰⁰ ea
Country Sausage	5lb	250lb
Italian Sausage Sweet or Hot	5lb	3 ⁰⁰ lb
Kielbasa Fully Cooked	5lb	325lb
Pepperoni Fully Cooked	5lb	325lb
Venison Brautwurst	5lb	325lb
Deer Salami	3-4 Lb	\$8 ⁰⁰ 1/2 15 ⁰⁰ ea
Lebanon Bologna	3-4lb	\$8 ⁰⁰ 1/2 15 ⁰⁰ ea
Hot Dogs	8-10 to lb	\$ 450lb
Seasoned Venison Roast		5 ⁰⁰ ea
Marinated Venison		5 ⁰⁰ ea
Pepperoni Sticks		6 ⁰⁰ lb
Venison Jerky	\$12 ⁰⁰ 1/2 lb	\$20 ⁰⁰ lb