

QDP - Quality Deer Processing
Vol. 1 – Ground Meats (1hr. 29 min.)

Trim for grinding contributes the largest percentage of meat off of a deer, accounting for approximately fifty percent of the total boneless meat. In addition, ground venison also offers the most versatility of use of all the cuts from the animal. Because of those factors we felt that our first venison processing video should be devoted to the trim used for grinding.

In this video we will share some of the most popular items that our customers want from their deer. You will learn how to make fresh venison sausage and how to stuff it in casings even if you don't have a stuffer. We will share the venison hamburger formula that we developed over thirty years ago. A formula that does not use fat or suet, and is so popular that we have customers that will have their entire deer made into hamburger including the backstraps!

In addition you will learn how to make: Mock Chicken Legs, Faux Mignon, Ribettes, Choppees, Stuffed Ground Venison, Basic Italian Mix, Stuffed Peppers, Porcupine Meatballs, Stuffed Italian Meatloaf, and Pizza Steaks.

Q.D.P. – Quality Deer Processing Vol. 2
Skinning, Cutting Front ¼'s & Neck (1hr. 25 min.)

In QDP Volume 2 you will learn how to skin with the head down and leave the meat on the carcass and not on the hide. You will also learn how to minimize the amount of hair left on the carcass and how to separate the head from the carcass at the atlas joint maximizing the neck roast / trim.

Unfortunately some hunters grind all of the front quarters and neck, or even worse some have been known to discard them! On this video you will learn the cuts that can be made from the front ¼'s and neck including the English Rst, Mock Tender, Top Blade (Flat Iron Steak), Boneless Neck Roast and Boneless Chuck Roast.

We even share with you the best mix of venison hamburger we have ever found. This one is so good that we served it at one of our picnics and nobody knew it was venison!

Q.D.P. – Quality Deer Processing
Vol. 3 – Cutting Hind ¼'s, Tenderloins, Loins,
Boning, Grinding, & Wrapping (1hr. 9min.)

QDP – Quality Deer Processing Volume 3 shows you how to properly muscle bone the hindquarters to attain the maximum amount of desirable cuts. You will learn how to seam out the rounds into the four round sub-primals. You will also learn how to remove and cut the Sirloin Tips, Top Sirloins, Tenderloins, and Loins.

Then you will learn how we attain a better than 50% yield of boneless meat to carcass weight by boning the skeleton. We'll end up by showing you how to blend and grind venison hamburger, and the best way to wrap your venison for maximum freezer life. Combined with our first two QDP videos you will have the knowledge to professionally process your deer into variety that you and your family will be sure to enjoy.

Domestic Meat Videos

QMP - Quality Meat Processing©: Volume 1
Beef Tenderloins & Bnls Pork Loins (49 min.)

It's no coincidence that the most popular cuts are also the more expensive ones. That's why we've chosen Beef Tenderloins and Boneless Pork Loins as the primals featured in our first domestic meats video. We'll show you how to cut, trim, and properly package and wrap the cuts for maximum freezer life.

From the Tenderloin you'll learn how to make straight cut steaks, butterflied steaks, steaks for stuffing, roasts and more.

With the pork loin you'll discover seventeen cuts that you can make in order to give your family a vast diversity of meals. Including boneless ribs, chops, and roasts.

In less than one hour you will be able to properly cut, package, and wrap beef tenderloins and boneless pork loins at home, while saving your family a fair amount of money at the same time.

Let us teach you to be meat cutter at home!

ALL VIDEOS

\$16.99 Picked up at
D & R Processing
Add \$3.00 S & H for mail orders

2010



VISIT OUR WEBSITE AT:

WWW.BEST-VENISON.COM

VIDEOS, COOKBOOK

SUPPLIES, SEASONINGS

GIFT PACKS, GIFT CERTIFICATES

Videos Now Available!

"Q.D.P. - Quality Deer Processing" videos are not meant to be videos on how to "butcher" your deer. Instead our Quality Deer Processing videos are intended to show you how to get the absolute most and best venison cuts out of every deer you process.

These videos are the result of more than forty years in the meat industry, trial and error, experimentation, refinement, and consumption of deer. Some of the methods of processing a deer in our QDP series were unknown fifteen years ago, and are a result of cutting improvements developed over the last few years by the meat industry.

If you want more buck for your bang, then these are the videos for your!

Dave & Ruth Firnett

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Wallace, MI 49893

Phone: 1-906-863-1282

Fresh Sausage

We offer over fifty varieties of fresh sausage. They are available in the four styles listed below to fit into everyone's lifestyle and eating preference. Each 12.5# batch uses 7.5# of your venison and can only be ordered in one style. Variety lists are available at our shop or by e-mailing

info@best-venison.com

Bulk 1.80lb

Patties, Pans 2.00lb

Links 2.25lb

+cost of added ingredients

Minute Steaks

**BBQ, Lemon Pepper,
Montreal, Onion, Porketta**

\$2.00 lb

Specialty Items

**Buffalo Chips Choppees
Faux Mignon Filet Mignon
Medallions Meatloaf
Mock Chicken Legs**

\$2.00lb

Processing Fees

**\$50 deposit required
before processing!**

Full Carcass (hide must be on)	\$75.00
Caping	\$25.00
Primals	\$10.00ea
Grinding Burger (includes wrapping)	.80lb
Beef & Pork Trim	Mkt. Price
Finish Field Dressing or return hide	\$10.00
Remove Antlers	\$5.00

Storage: \$3.00 per day

starting on the third day after you're notified
your order is ready. After 7 days from notification we
will dispose of your deer unless prior arrangements
have been made.

Basic Package Includes:

Skinning, rinsing, boneless cutting, *bag your trim*,
double wrapping, labeling, dating.

Boneless Cuts Included:

Neck Rst, Mock Tender, Top Blade, Shoulder, Loin Chops, Top
Sirloin Rst or Country Style Ribs, Sirloin Tip Stk, Top Round Stk,
Bottom Rnd Stk, Eye of Round, Tenderloin

Grinding not included in basic package.

Attention!

Hunters importing deer or elk from Colorado, Illinois,
Nebraska, New Mexico, South Dakota, Utah,
Wisconsin, Wyoming, or Saskatchewan are restricted
to bringing into Michigan **only deboned meat**, antlers,
antlers attached to the skull cap cleaned of all brain and
muscle tissue, hides, upper canine teeth or a finished
taxidermist mount.

Gourmet Roasts

Baraga: Seasoned- U.P. Recipe

Black Forest: Bacon, Mushrooms, Swiss

Cordon Bleu: Ham, Swiss

Imperial: Salami, String Cheese

Monte Cristo: Pork, Ham, Turkey, Swiss

Montreal: Bell Peppers, Onions,
Mushrooms, Mozzarella

Porketta: Seasoned- U.P. Recipe

Prime Rib: Bnls - Montreal Seasoning

\$2.00lb

+cost of added ingredients

Vacuum Tumbled Marinades

Buffalo - Burgundy Pepper

Butter Garlic - Cajun - Chipotle

French Onion - Greek

Italian Herb - Mesquite - Teriyaki

\$1.50lb

**Fresh Sausage is made in 12.5#
batches using 7.5# venison and
5# lean pork.
(60% Venison & 40% Pork)**

Animals should be placed in refrigeration
or frozen within 24 hrs of harvest if
temperatures are to exceed 40°