

## **Meat on Mille Lacs**

**320-532-4960 or toll free 1-888-553-6328**

### **VENISON: Standard Cuts & Yields**

**Condition of deer:** 1 front shoulder shot. Blood shot and some rib meat blood shot. Backstraps, rounds & 1 front shoulder in good shape.

This deer was in very good shape, no main muscle meat shot, except for part of one front shoulder & rib meat.

Field dressed weight:	115 lbs
Skinned (head, hide, legs 26 lbs) hanging weight	89 lbs
Waste (fat, bone, bloodshot meat 38 lbs)	52 lbs

#### **Standard, all boneless, processing cuts:**

Rounds (approx 7 lbs ea.) less cuts if jerky or sm. hams made;

12-13 steaks/1" thick

1 rump roast/2 lbs 14 lbs

Shoulders (only used 1) 2 roasts/ 2lbs ea 4 lbs

Backstraps (approx 3 lbs ea) 24 butterfly chops 6 lbs

Tenderloins (approx 1/4 lb ea) 1/2 lbs

Trim (use for burger &/or sausage) 27 lbs

**Total usable meat 51.5 lbs**

**This deer was about 1 1/2 yrs old & had a 45% return from field dressed.**

Expect to loose approx 3-5 lbs of meat when main muscle meat is hit;  
(rounds, loins, shoulders, or each time deer is shot).

The yield will vary depending on the size of the deer, where it's shot & how it's cleaned.  
**Smaller deer may yield only 30%-40% of usable meat.**