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THE QUALITY OF YOUR DEER BEGINS WITH **YOU!!!**

If a deer is properly handled from start to finish, there is no such thing as “gamey tasting meat.”

- Fill out deer ear tag immediately in field – We do not accept deer that are improperly tagged.
- Remove ALL entrails (heart, liver, lungs, bladder, anus)
- If possible...rinse out cavity to remove any excess blood.
- Cleanliness and time/temperature are most important in maintaining quality of your meat.
- A few bags of ice inside chest cavity will insure meat quality.
- Quality venison is a process that begins in the field and is enjoyed at your dinner table.

Thank you for your business – Kip.