

# Country Smoke House

## Sausage Care Instructions

**All types of salami-** all salami products are fully cooked and ready to eat.

Store in the refrigerator or freeze it at this time to keep fresh. Wrap salami in brown paper or paper bag tightly to freeze, not in wax or plastic wraps

**All types of Snak Stix-** all Snak Stix products are fully cooked and ready to eat. After opening the package, remove Stix. You may let Stix sit on a paper towel in room temperature until hard and snappy if you prefer. Never wrap Stix in plastic or wax paper. Stix may be frozen in the package they come in. This will last a year if the seal is not broken.

**Smoked Polish, Stadium Dogs, And Cheesie Weenies-** these products are fully cooked. You may warm them in hot water on the stove just for a few minutes. DO NOT OVERCOOK!

**All other types of sausage-** Keep refrigerated or freeze sausage until you cook it. Some sausage will already be frozen. You may freeze sausage in the sealed kryvac package that it comes in. It will last up to a year.

**Jerky-** If you do not plan on eating it within a week, freeze jerky in its own package it came in. It will still be fresh a year later.

Please feel free to call if you any questions. 810-798-3064

## Deer Processing Facts

**Bone-In Cut** – Expect 40-45% wt. Return from the field dressed wt. on a clean shot.

**Boneless Cut** – Expect 30-35% wt. return from the field dressed wt. on a clean shot.

These numbers hold true unless the deer has been shot more than once. Each bullet hole causes damage, such as bruising, blood clots and can even blow apart the meat. Large amounts of meat are lost due to bone splinters in hind legs and shoulders.

The bullet will sometimes travel into the other side of the deer where it could do more damage to the other shoulder.

Country Smoke House prides itself on processing edible cuts of meat for your table. If there are heavily blood-infused steaks or roasts, we may not save that particular cut of meat. We would trim it as much as possible and put the scraps into burger. Other damaged areas can be caused by the deer running through the woods after it has been shot, bruising itself against trees or from a heavy fall. Some deer have old wounds or tumors that cannot be seen until it is processed. There are many other factors that can cause damaged meat that can only be determined once the hide is removed. At Country Smoke House, we process your deer as if we are cutting steaks for Grandma. If the steak is not presentable for the table, it will be trimmed and we will salvage as much as possible. We want you to be happy with our processing expertise so we can retain your business. If you should have any questions, please call us anytime.