



Deer Processing FAQ

How much of my deer should I expect back?

Normally, you can expect to receive about 1/3 of your deer back. This can be affected by where you shot the deer. We will not keep any meat we would not eat ourselves (bloodshot, etc.)

How long will my deer hang?

4 days

How will my deer be packaged?

All processed meats are vacuum sealed in 1 - 2lb packs. It is frozen immediately after processing.

Can I make changes to my order after I have already dropped off my deer?

Most of the time we go by what is on your order form at the time of drop off, but we will do our best to make any changes you request. Changes are not guaranteed.

To keep a system in place, we would appreciate it if you would pick-up your deer meat in a timely manner due to limited freezer space. We do not want to have shut down/close due to customers not picking up in a timely manner.



JACKSON'S

• CUSTOM PROCESSING •

est. 2012

970 Airport Rd. | Johnston, SC 29832

803-430-1030

Open August 15th - January 1st

Hours 7:30am - 10:00pm 7:30am - 9:00pm
(Daylight Savings Time)

Open 7 days a week | Check with us for Christmas Eve/Day Hours

We are a USDA Custom Exempt Processing Facility

Services and Products

All Smoke Meat Products Include:

At least a 2 week turn around time

Summer Sausage

Bologna

Smoked Sausage

Pickled Snack Sticks

Snack Sticks

~~Jerky~~

Bacon

Farm Raised Animals:

Domestic Hogs, Sheep, Goat

Cattle Processing:

By Appointment Only

January 15th - ~~September 15th~~ *August 15th*

We will call and or text you when orders are ready. If you have not heard from us in 2 weeks, contact us. If you have any questions before then please contact us.

Menu Items:

Burger

Cubed

Whole Backstraps

~~Jerky~~

Stew

Butterfly Steaks

Tenderloins

Roast

Sausage

Euro Mounts:

At least a 2 week turn around time

Plain or on a Panel

Dipped in Green, White, or Pink Camo



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2025 DEER SEASON

DATE _____

DEER# _____

Name _____

Phone _____

EURO MOUNT

PLAIN \$100.00 _____

PANEL \$25.00 _____

DIP \$60.00 _____

PAID? Yes No **EURO MOUNT TOTALS**

Skin \$30.00 <input type="checkbox"/> Cape \$45.00 <input type="checkbox"/> Skin & Quarter \$35.00 <input type="checkbox"/> Skin & Hang \$35 + \$5/Day <input type="checkbox"/>	Total
Burger _____ Cubed _____ Whole Backstraps _____ No Fat _____ Jerky _____ Stew _____ Butterfly Steaks _____ Tenderloins _____ Roast: Whole Ham _____ Top _____ Bottom _____ Neck _____ Shoulder _____ Tip _____	\$90.00

	Cost	Amount	Total
Bacon Burger			
Regular _____	\$1.50		
Cheddar _____	\$2.50		
Sausage			
Bulk Mild _____ Hot _____ Onion _____	\$2.00		
Link Mild _____ Hot _____ Onion _____	\$2.50		
Jalapeño n Cheese _____	\$4.00		

Special Instructions:

SMOKED MEAT

Summer Sausage Regular _____	\$6.25/lb		
J&C _____ Cheese _____	\$7.50/lb		
Bologna "sandwich size"	\$5.25/lb		
Smoked Sausage Regular _____ J&C _____ Polish Kielbasa _____	\$6.25/lb		
Pickled Snack Sticks	\$8.50/lb		
Snack Sticks Regular _____ J&C _____ Cheese _____	\$8.00/pk		
Bacon	\$8.00/lb		

SW LM Text	Freezer Location	Hide	
		Hide Deposit	
Notes:	Employee Initials @ Pick-Up _____ Date _____	Euro	
		Subtotal	
		Deposit	
		Discount	
		Total	

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Date: _____ Tag/ID#: _____ Live Weight: _____

Farm: _____ Dress Weight: _____

Name: _____ # of Bags: _____

Phone: _____

Email: _____

WHOLE

HALF

QUARTER

STEAKS/LIONTHICKNESS _____

BONE-IN

T-Bone _____

Sirloin _____

Ribeye _____

OR

BONELESS

NY Strip _____

Filet _____

Ribeye _____

Sirloin _____

Chuckeye _____

ROAST

- Chuck Size _____
- Shoulder Size _____
- Rump Size _____
- Sirloin Tip Size _____
- Eye Round Size _____

- Cube/Round # Packs _____
(4 per pack)
- Stew # Packs _____
- Ground Size # _____
- Stir Fry # Packs _____

- Skirt
- Flank
- Flat Iron

- Brisket (Whole or Half)
- Short Ribs
- Tri Tip

- Oxtail
- Tongue
- Heart
- Liver

Special Request: _____

Slaughter Fee: \$125.00

Processing Fee: \$1.25/lb hanging weight

Called for Pickup: _____

TOTAL \$ _____

JACKSON'S

• CUSTOM PROCESSING •

Date: _____ Tag/ID#: _____ Live Weight: _____

Farm: _____ Dress Weight: _____

Name: _____ # of Bags: _____

Phone: _____ Slaughter Fee: \$75.00

Email: _____ Processing Fee: \$1.25/lb hanging weight

WHOLE

HALF

SHOULDER OPTIONS:

- Boston Butt Whole OR Spilt
 Picnic Whole OR Spilt

HAM OPTIONS:

- Whole Ham
 Ham Steaks: (Not available with a whole ham)

LOIN OPTIONS:

Please write how thick you would like your chops cut

- Bone in Chops (Thickness _____") OR Boneless Chops (Thickness _____")

We recommend the following thickness: 3/4" (0.75")

- Baby Back Ribs Spareribs Pork Belly Whole Tenderloin

SAUSAGE OPTIONS:

25lb minimum order required for all Bulk and linked sausages per blend and package type.

Please mark as 1st or 2nd option if more than one seasoning is selected.

Hot and Mild Seasoning \$1.00/lb

Link \$1.50/lb

	Bulk	Amount
Ground Pork	<input type="radio"/>	_____

ADDITIONAL FLAVOR BLENDS:

Sausage	Bulk	Amount	Link	Amount	Total
Mild	<input type="radio"/>	_____	<input type="radio"/>	_____	_____
Hot	<input type="radio"/>	_____	<input type="radio"/>	_____	_____
Onion	<input type="radio"/>	_____	<input type="radio"/>	_____	_____
Maple	<input type="radio"/>	_____	<input type="radio"/>	_____	_____
J&C (\$2.00/lb)	<input type="radio"/>	_____	<input type="radio"/>	_____	_____
Italian	<input type="radio"/>	_____	<input type="radio"/>	_____	_____

Special Request: _____

Called for Pickup: _____

TOTAL \$ _____