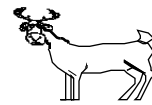


Deer Talk



Fall Issue

1221 Route 31 South

September 2004

We're Baack! From Alaska that is.

Back in May we left good old NJ and headed West. First stop the Badlands, South Dakota. Mount Rushmore, and Crazy Horse Monuments. Second stop took us through Wyoming, Idaho, & Montana, exploring the Yellowstone National Park.

June 9th we meet up with 17 other RV owners and spent the next 2 months touring Canada and Alaska. Now this wasn't a vacation, you know. We drove over 14,000 miles for you guys. Looking for good fishing and hunting spots.



This job could be hazardous to your health, just look at the enclosed photo. (If you believe that, I've got a bridge to sell yea.) We did do some fishing. Darn halibut was so heavy Jan, my wife, needed help reeling in 190 ft of line with a 50 lb fish on it. She walked around for three days unable to bend her arms at the elbow. What did I catch? You ask. I caught two of the ugliest fish, all head & teeth with an attitude. They would try to bite the deck hand even though they were being released. I did however, catch a BIG COD. "Oh Boy". I said, "I Really love cod." "Not these", the captain said. "They're full of worms." And into the next day's bait bucket they went. Check our web

We are a check station

Our hours are;

Monday - Friday 9am to 7pm

Saturday 9am to 2pm for sure

Sundays Closed. Hopefully

Hunters Helping the Hungry



Last year was the first time Hunter's Helping the Hungry did not run out of money. We processed over 13,097 pounds of venison for the needy. Thank You Hunters!! This year, same as last year, if you are going to donate to the HHH program you will be required to pay \$20 up front. Anyone donating a very small deer (Ei: less than 40 lbs) will be asked to pay more. I hear you guys when you say, "The State made me shoot it." But in all fairness would you pay \$80 to have it cut, wrapped, & frozen? And get back 20Lbs of meat? Your options would be cut it your self, give it to a friend, or wait for a bigger deer.

December 6th 1st day Shotgun

WE WILL BE OPEN!! However, TUESDAY, the next day we might, NOT ACCEPT ANY DEER. We need that day to make room for the rest of the week.

YOUR PET DESERVES THE BEST

A by product from deer is PET FOOD. Today's dog trainers, handlers, and breeders prefer and even insist on feeding their dogs RAW everything, even BONES. Bet you didn't know that cooked bones are far more prone to splintering than RAW bones. Just think about it. How many dead animals has your dog found and practically ate it? How many of those animals were cooked before your dog stumbled upon them? Any problems with bone splinters? I rest my case.

Our 100% Venison meat pet food is the only meat a special Samoyed will eat. He competes in weight pulling, and pulled over 4,000 lb. Now THAT'S a real "Working Dog"!!! Right, Mrs. Pruznick?

Dogs will eat any bones. Fur and all. If you don't believe me, in December just look at our mutt, Sparkie. His diet is hind legs ALL SEASON LONG.

WALK-IN TRADE IS GROWING

What is it, you ask. This is just one of many ways to save money and time. Think about taking real small deer home and cutting it yourself. Nothing fancy, just cut the meat off the bone in big chunks. Remove most of the fat, cool the meat or freeze it. When you have 15-20 lbs bring it to us and we'll convert it into all the goodies we make, jerky, smoked, hot dogs, cold cuts and much more. You save at least \$80 or more in skinning, & processing fees.

CHECKING DEER IN 9 am to 7 pm Closed Sundays



Mike Stawacki's Trophy
140+ points

Displayed at the NJ Outdoor Sportsman's Show in January

Mark McNealy above, after bagging this 150lb 8 pointer, called home and said, "Give away all my Christmas presents. I just had Christmas today"

YOUTH DAY 2003 or FIRST DEER



Cody Barbiche

Jim Mandaglio

Chris Crivello

Michael Pascoe

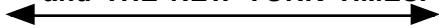
Adam & Alex Fodor

Chris, age 14, pulls back a 95 lb bow, and seems to shoot it very well. His 8 pointer weighed 191 lb. **Michael** shot his very first deer. This nice 6 pointer. **Adam & Alex**. Look at that photo. What do you see? Look at the hand supporting the chin. This is a REAL photo of REAL brotherly love and admiration. I had the privilege of watching **Adam** mimic his older brother in preparation before taking this picture. Oh Yes. It was their first buck. **Jim** made sure his first deer was worth shooting. Nine points and it weighed 135 lb. And then there was **Cody** 11 years old and already beginning to give his father a little competition.

Bill Risavy shot a nice 6 pointer. **David Patrick** again shot a very nice 6 pointer with a 16" spread. He too is whipping his father. **Thacher** got a nice buck. **Tyler Bissbee** got a 1st everything. First deer and first buck. So did **Vincent Pedula** shoot his first deer and first buck. **Jim Vernon** bagged his first buck.

CONGRATULATIONS EVERYONE

First Bear season Brought us Four
and THE NEW YORK TIMES.



December last year, was the first bear hunt in New Jersey in 33 years. It was held of all times, during six day firearm. Our busiest week of the year. Second day into the season, we received two bears. One a little over 200 lbs and the other closer to

300 lbs. Ms Jill Capuzzo, a reporter from the New York Times, called me and we talked. Before I knew it we had photographers and a news reporter at our sides as we skinned deer and a bear. Just



before the New York Times people left, Jeff Wenzel, local taxidermist, came by and wanted to know if I wanted to skin a 551 lb bear. I have spent most of my adult life slaughtering and butchering cattle, 800-2,000 lb, and I am familiar with the problems of moving and handling such heavy carcasses. We just don't have the equipment any more.

Cutting any animals other than deer is going off the norm. By that I mean as compared to deer. 1) The numbers are far less. 2) Weight of animals are 4 to 10 times that of deer. 3) We salt & stack deer hides by the hundreds. Few hunters want them. . However, a bear hide IS the trophy. Bear hides have to be skinned for a full mount. That means all feet, head, & hide intact. With our system we can skin 15-20 deer in an hour. To skin a bear of any size takes over an hour. Then the next issue. What do you (the hunter) do with 150-250 lb of meat?

Stories too good to pass by

So how many arrows did you shoot? Over six? No, not for the SEASON. In ONE DAY!! AT ONE DEER!! Ask **Kevin Cooke**. He shot at least 6 arrows and his hunting buddy heard him yell out, "More Ammo!" We won't go into how big it wasn't.

What to hear another deer disaster story? **Angeloni**, from Pittstown, said His buck, he's been watching all summer was hit by a car and landed in His driveway. Pittstown is a very quiet pleasant town especially, on weekends, so Angeloni decided to walk over to the country store for a nice cup of coffee. Came back to his driveway only to find his trophy buck was HEADLESS.

WEB SITE ADDRESS

www.Gamebutcher.com

2004-05 Processing Prices

| | | |
|--|------------------------------|-----------------------|
| Standard Cuts: Only | | \$75 ⁰⁰ |
| Other Cuts: Backstraps, stew, no rst, etc. | | 80 ⁰⁰ |
| Large Deer | | 85 ⁰⁰ |
| Skin For Mount | | 25 ⁰⁰ |
| Half Skinned Deer | | 15 ⁰⁰ |
| Want Hide, We Skin it | | 10 ⁰⁰ |
| Whole Animal Ground | | \$85 ⁰⁰ |
| Bear: Skinned | \$100 min/ \$25 / ft. Cut | \$100-150 |
| Venison Cured & Smoked (for Jerky) | | \$5 ⁰⁰ ea |
| Corned Venison | | 5 ⁰⁰ ea |
| Cutlets, Italian Style | Per Leg | 7 ⁰⁰ ea |
| Country Sausage | 5lb | \$225lb |
| Italian Sausage Sweet or Hot | 5lb | 3 ⁰⁰ lb |
| Kielbasa Fully Cooked | 5lb | 3 ⁰⁰ lb |
| Pepperoni Fully Cooked | 5lb | 3 ⁰⁰ lb |
| Deer Salami | 3-4 Lb \$8 ⁰⁰ 1/2 | 15 ⁰⁰ ea |
| Lebanon Bologna | 3-4lb \$8 ⁰⁰ 1/2 | 15 ⁰⁰ ea |
| Hot Dogs | 8-10 to lb | \$ 450lb |
| Seasoned Venison Roast | | 5 ⁰⁰ ea |
| Marinated Venison | | 5 ⁰⁰ ea |
| Pepperoni Sticks | | 6 ⁰⁰ lb |
| Venison Jerky | \$12 ⁰⁰ 1/2 l | \$20 ⁰⁰ lb |

J Person

1221 Rte 31 S
908-735-4646

Lebanon