

# Cordray's – How to Place Your Venison Processing Order

**What to order from GROUND MEAT?**  
This column is all raw meat.

**MORE GROUND MEAT CHOICES**  
These 2 columns have no minimum order.  
Just mix & match or do the REST.

## **Seasoned & Ready to Cook**

**Meat Loaf (2 lb. loaf)** Seasoned ground meat

**Salisbury Steaks (4 per pk.)** Seasoned patties

## **Fresh Sausage**

**10 lb. minimum of each flavor & style**

**Breakfast Pinky Links** – small links

**Large Links** 1 inch links

**Sausage Patties** 6 per pack

**Bulk 1.3 lb. Chubs** 1/3 lbs rolls

**\*\*CORDRAY BROTHERS\*\***

**\*\*MILD \*\* HOT\*\***

**\*\*SWEET, ZESTY, OR HOT ITALIAN\*\***

**\*\*MAPLE\*\* CHORIZO \*\* ONION**

**\*\*BRATWURST\*\***

## **GROUND BURGER**

**10 lb. minimum of each flavor & style**

**Bulk 1.3 lb. chubs:**

Jalapeno burger

Bacon burger

Onion burger

Bacon & Jalapeno burger

Bacon & Onion burger

15% beef trim

10% beef trim

5% beef trim

**Patties:** Plain; Jalapeno; Bacon; Onion;  
Bacon & Onion; Bacon & Jalapeno

## **Fully Cooked & Ready to Eat**

**Pepperoni Sliced (1 lb.)** Pizza ready

**Jerky:** Classic ground & formed (1.2 lb. packs)

Raging Cajun Whole Muscle Jerky (1 lb. green wt.)

**Little Smokies(1 lb.):** Plain, Cheese or

Cheese & Jalapeno

**Smoked Sausage (1 lb. pack)**

**Kielbasa (1 lb.pack)**

**Peppers & Cheddar (1 lb. pack)**

**Cheddarwurst (1 lb. pk.)**

**Summer Sausage:** Plain 3 lb. stick

Short Stick, Plain (1.5 lb stick)

Cheese Stick (1.5 lb stick)

Hot & Cheesy (1.5 lb stick)

Sweet & Spicy (1.5 lb stick)

**Venison Bacon (1 lb.)**

Like turkey bacon, only better!

Requires further cooking

## **Sandwich Favorites**

**Applewood Smoked  
Sliced Ham**

(sliced 1/2 lb. packs)

**Pastrami**

(sliced 1/2 lb. packs)

**Hot Dogs (1 lb.):**

Plain, Cheese,

Cheese & Jalapeno

**Bologna:**(sliced 1 lb. packs)

Bologna With Cheese

Bologna With Ch & Jalapeno

**Salami** (sliced 1 lb. packs)

**Cordray's GOLD (1 lb.):**

a Cordray's original tastes a little  
like a bacony rectangular snack stick

**Bacon & Cheddar (1 lb.):**

Cordray's Gold with cheese

**Hot Bacon & Cheddar (1 lb.):**

Cordray's Gold with cheese & jalapeno

**Snack Sticks (1 lb.): Our best sellers**

Plain,

BBQ flavored,

Gigawatt Hot,

Cheddar

Jalapeno & Cheddar,

Bacon,

Bacon with Cheese,

Bacon with Cheese & Jalapeno

# Cordray's – How to Place Your Venison Processing Order.

**Yield – For a deer we skin & clean with a well placed shot, you can expect this much meat.**

**Do you want CUTS? Tell us how you want the major cuts packaged or just flip to the back for all ground & smoked products.**

Cordray's Processing  
843.766.7922

ON THE HOOF	WEIGHT CARCASS	MEAT
50	31	20
55	34	22
60	37	24
65	40	26
70	43	28
75	47	30
80	50	32
85	53	34
90	56	36
95	59	38
100	62	40
105	65	42
110	68	44
115	71	46
120	74	48
125	78	50
130	81	52
135	84	54
140	87	56
145	90	58
150	93	60
155	96	62
160	99	64
165	102	66
170	105	68
175	109	70
180	112	72
185	115	74
190	118	76
195	121	78
200	124	80
205	127	82
210	130	84
215	133	86
220	136	88
225	140	90
230	143	92
235	146	94
240	149	96
245	152	98
250	155	100

Start at the neck of the animal and move down to order cuts.

## What can I do with SHOULDERS?

Roasts - The shoulders of a deer yield a smaller flat roast with the flat shoulder bone intact.

Cube steak (Meat pieces run through a tenderizer. Deer shoulders only yield a piece or two of cube steak since the meat is thin across the bone. If you're having other cube steak made, we can add in the cubed shoulders.

Grind it. - Most people just grind it.

## What can I do with LOINS?

Loins are the meat on either side of the spine. They're often called backstraps.

Tenderloins are small pieces inside the body cavity. They are an automatic additional cut if you choose loins.

Whole loins - This most requested cut allows you to cook whole or slice yourself later.

Steaks - Slice them into medallions or butterfly them so they're twice as big. Regular cut is about 1 inch thick.

Cube steak - We can run this cut through the tenderizer to make cubed steak.

Grind it. - Like all cuts it can be added to the ground meat to make burger, sausage or cooked items.

## What can I do with HAM?

*Hams are where you'll get most of your meat. If you're looking for smoked items, burger or sausage you may not want to order ham cuts. Let us grind them into the goodies on the other side.*

Applewood Smoked Hams - We can fully cook your venison ham and send you home with an applewood cooked smoked ham. You get your ham back and you pay per ham so we always suggest to do this with a bigger animal. Big bucks work great. The cooking process makes them tender and juicy just like a doe ham.

Roasts - The hams of the deer contain the most meat. Hams can be cut and packaged:  
whole with the bone in

halved with the bone in

whole boneless

halved boneless

Cube steak - This cut yields your most cubed steak.

Sliced - Venison is a dry meat so sliced hams need to be carefully cooked to turn out well. Regular cut is 1 inch thick.

*We are excited to begin the 2020 deer season but our stress level and concerns are still quite high. We welcome you back with wide open arms and ask that you be kind, be compassionate, and most of all be patient. We are working hard to help everyone have a great experience from the first timer to our third generation friends.  
Welcome home!*