

## **CHANGES TO DEER PROESSING 2018:**

Due to the overwhelming number of deer we processed in 2017, we want to inform you of our plans for 2018.

Our goal is always to process your deer as quickly as possible, so this year our menu is limited throughout deer season and we will *only* take orders for items listed on the menu.

Our live butchering of animals is halted from October 22, thru November 26<sup>th</sup>, 2018 giving us time to concentrate on only deer processing but it is highly unlikely that we will have all product completed by that time. Following those 5 weeks we do need to move back into our standard animal slaughter and processing. With the Thanksgiving and Christmas holidays close behind we do our best to move all product out in as timely a manner as is physically possible.

*We **CANNOT** give any time frame on your order.* Specialty items on our menu will be completed in full batches and they may not be ready at the same time as cuts and sausage. These will bill out separately as we will not have you pay for items you are not able to pickup.

If you would like something that is not on our standard menu we will be able to take your order for those following after the New Year, when we have caught up from the fall season.

Thank you for your understanding and patience. We look forward to serving you this season and for many more to come.

Jason, Nicki and staff at Heart O' Lakes Meats, Pelican Rapids, MN.