

KELLY'S DEER PROCESSING

Hi Colin;

Let me start out by saying that I cannot believe I am doing this because I am not one to take the time to write letters or emails. However, after viewing your web site I thought I would take the time to thank you and your crew for the job you do processing deer. I have been a customer for 27 years. You have processed approximately 50 deer for me and approximately 150-200 deer for our deer camp hunters. None of us have ever experienced a problem. We have always felt we get our own deer back and the amount of venison is proportionate to the age and size of the deer we bring in to be processed. The vacuum packing has allowed the venison to remain fresh for well over a year. Our meat is always clean and well packaged. But of course my favorite is the Jerky, Salami and the Summer Sausage (hanging the Summer Sausage for approximately 2 weeks to age before freezing is great). I might add that part of the time I hunt one hour away from Big Rapids but have found it to be worth my time and gas money to bring my deer to you to be processed Ed Raatz

Feb 2012

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