

2019 Processing Rates

Option #1 \$150.00

Includes - Skinning, Deboning, Carcass Disposal

All Cutting, Trimming and Packaging

Option #2 \$50.00 (Deer Must Be Quartered)

Includes - All Cutting, Trimming and Packaging

Key Info - All deer being tested for CWD must be done single batch - All processing has to be paid in advance (No Exceptions)

Elk, Bear & Moose Processing: \$1.00 per lb.

PRICES DO NOT INCLUDE GRINDING TRIM

- ◆ Upon request, hides are returned to customer with an additional \$15.00 charge.
- Caping is an additional \$100.00 charge.
- ♦ To remove antlers \$5.00.
- ♦ Bagged Trim \$5.00 per Bag
- ♦ Handling of spoiled carcass \$50.00
- Processing whole frozen deer carcass is an additional \$20.00 charge.
- **♦** License & Tag required with Trim

All boneless trim can be dropped at any store location during business hours.

WILD GAME SAUSAGE

Price per lb. (finished weight)

For examples: Bring in 12.5 lbs. of trim, take home 25 lbs. of sausage or bring in 25 lbs. of trim, take home 50 lbs. of sausage.

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Ground Venison	2.00 lb.
Ground Venison with Pork	2.50 lb.
Ground Venison with Pork & Bacon	3.00 lb.
Cooked & Smoked Summer Sausage	4.00 lb.
Cooked & Smoked Garlic Summer Sausage	4.00 lb.
Jalapeno Cheese & Cheddar Cheese Summer Sausage	4.00 lb.
Cooked & Smoked Maple Sticks	6.00 lb.
Cooked & Smoked Hot Cheese Sticks	6.00 lb.
Cooked & Smoked Hot Pepperoni Sticks	6.00 lb.
Cooked & Smoked Cheddar Cheese Sticks	6.00 lb.
Cooked & Smoked Beer Sticks	6.00 lb.
Cooked & Smoked Jalapeno Beer Cheddar Sticks	6.00 lb.
Cooked & Smoked Polish Sausage	4.00 lb.
Cooked & Smoked Maple Sausage	4.00 lb.
Cooked & Smoked Brats	4.00 lb.
Cooked & Smoked Cheddar Brats	4.00 lb.
Sliced Bacon (cooked, smoked & formed)	6.00 lb.
Fresh Brats	3.50 lb.
Italian Bulk Mild	3.00 lb.
Bulk Pork Sausage	3.00 lb.
Jerky (Finished Weight)	12.00 lb.