



*A Family Tradition Since 1920*

## **2021 Deer Processing**

### **\$129 Per Deer – All Boneless, Cuts are Vacuum Sealed**

#### **Smoked Sausage Options – \$3.00 lb**

Polish Sausage  
Smoked Brats  
Cooked Brats

Brats available in:  
Regular, Deluxe or  
Jalapeno Cheese

We use **10 lbs** of your venison meat and you get **20 lbs** back on the above sausages. Billing is based on finished weight.

#### **Summer Sausage Options – \$8.00 2 lb roll**

Available in: Regular or  
Jalapeno Cheese

We use **10 lbs** of your venison meat and you get **10 rolls** of summer back. Billed per roll.

#### **Snack Stick Options – \$5.00 lb**

Available in: Regular,  
Cheese or Jalapeno  
Cheese

All snack sticks are billed on raw weight.

#### **Venison Jerky Flavor Options – \$7.00 lb**

Available in: Regular,  
Death Valley, Cajun,  
Sweet & Spicy, Teriyaki,  
or Honey Glazed

All jerky is billed on raw weight. **5 lb Minimum.**

#### **Fresh Breakfast Sausage Options – \$2.25 lb**

Available in: Regular,  
Maple or Italian

We use **10 lbs** of your venison meat & you get **20 lbs** back. Billed on finished weight. We are not offering links.

#### **Additional Service Options -**

Grinding Only  
\$1.25 lb

Packaging Only  
\$1.25 lb

Partial Carcass – Fronts  
and/or Hinds  
\$20.00 ea.

Canning/Stew Meat  
\$2.00 lb

Stripping Only for Jerky  
\$2.00 lb

Hide Return  
\$15.00 ea

Drop off w/o Hide  
\$15.00 ea

Cape Mount  
\$50.00 ea