

Deer Processing Menu 2011



Standard Processing: \$55.00 ~ Includes skinning ~ No Charge for Caping deer out if we mount the deer

Skin _____ Already Skinned _____ Cape Out extra \$20.00 _____

Hamburger _____ Fat _____ No fat _____

Cube Steak _____ Steaks _____ Stew Meat _____

Loin~ Whole _____ Cubed _____ Butterfly _____

Roast~ Shoulder _____ Rump _____ Neck _____

Bacon Burger~ \$4.00 per 3 lbs (3 lbs increments only) up to 20 lbs, over 20 lbs \$1/lb _____ lbs \$ _____

Sausage~ Mild _____ Hot _____ \$1.00 per lb (10 lbs min) \$ _____

Slim Jims plain~ \$4.00 per pack _____ pks Cheese \$5.00 per pack _____ pks \$ _____

Summer Sausage plain \$3.00 per lb _____ lbs \$ _____

Summer Sausage cheddar & pepper \$4.00 per lb _____ lbs \$ _____

Summer Sausage pepper jack & pepper \$4.00 per lb _____ lbs \$ _____

Fresh Sausage links \$3.00 per pack _____ pks \$ _____

Jerky \$8.00 per pack _____ pks \$ _____

Whole deer done in Jerky and any other smoked product done at a discount (charged by meat yield) \$ _____

Whole deer done in Jerky and Burger/Sausage is \$100

Cutter _____ Skinner _____ Wrapper _____

Date _____ Name _____ Phone _____ Total _____

We charge \$10 per deer to "field dress". Please check with us for availability of field dressing.