Processing Prices

Deer Processing $75.00 (basic cuts/no sausage)

Skinning Charge $25.00

Gut Fee $25.00

Deer Cape Fee $25.00

Horn Removal $5.00

Ice $2.00

Beef & Pork Processing (Animals only accepted alive!) (Cut & Seal) .79lb by carcass weight

Kill Charge $55.00 with processing

Smoke Sausage $1.75 – 20lb. minimum

Jalapeno and Cheese $10.00/per 20lbs.

Sausage Stuffing Only In Casings .99lb. (plus price of casings)

Casings $25.95 (subject to change)

Jerky $5.98lb.

Summer Sausage (95% Lean Meat) $2.99lb. – 10lb. minimum

Snack Sticks (95% Lean Meat) $2.99lb. – 10lb. minimum

Pan Sausage .99lb.

Pork Added (to sausage) $2.29lb,

Deboned Deer – All Hamburger .89lb.

Brisket Added (to hamburger) – Inquire about price

Processing Prices Continued

Hogs 200lbs or less – cut into 6 pcs. only - $65.00 (includes kill fee)

Hogs 200lbs or more – cut into 6 pcs. only - $90.00 (includes kill fee)

Hogs – cut into more than 6 pcs. – No seal .36lb by carcass weight plus kill fee

Hogs – cut into more than 6 pcs. – With seal .72lb by carcass weight plus kill fee

Beef 300lbs or less – cut into 4 pcs. only - $85.00 (includes kill fee)

Beef 300lbs or more – cut into 4 pcs. only - $125.00 (includes kill fee)

Beef – cut into more than 4 pcs. – No seal .36lb by carcass weight plus kill fee

Beef – cut into more than 4 pcs. – With seal .72lb by carcass weight plus kill fee

\*Prices are subject to change at any time\*