Processing Prices

Deer Processing $75.00 (basic cuts/no sausage)

Skinning Charge $25.00

Gut Fee $25.00

Deer Cape Fee $40.00

Horn Removal $5.00

Ice $2.00

Beef/Pork Processing (Only accepted alive!) (Cut & Seal) .92/hanging weight

Kill Charge $75.00 with processing

Smoke Sausage $1.99 – 20lb. minimum

Jalapeno and Cheese $14.00/per 20lbs.

Sausage Stuffing Only In Casings 1.25lb. (plus price of casings)

Casings $26.95 (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 $1.39lb.

Pork Added (to sausage) $2.29lb.

Deboned Deer – All Hamburger $1.29lb.

Brisket Added (to hamburger) – Inquire about price

Processing Prices Continued

Hogs 200lbs or less – cut into 6 pcs. only - $120.00 (includes kill fee)

Hogs 200lbs or more – cut into 6 pcs. only - $150.00 (includes kill fee)

Hogs – cut into more than 6 pcs. – No seal .46lb by carcass weight plus kill fee

Hogs – cut into more than 6 pcs. – With seal .92lb by carcass weight plus kill fee

Beef 300lbs or less – cut into 4 pcs. only - $150.00 (includes kill fee)

Beef 300lbs or more – cut into 4 pcs. only - $200.00 (includes kill fee)

Beef – cut into more than 4 pcs. – No seal .46lb by carcass weight plus kill fee

Beef – cut into more than 4 pcs. – With seal .92lb by carcass weight plus kill fee

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