

Hometown Meat Market

Wild Game Processing Price Sheet

For after hour drop off text **512-798-2697**- No phone calls, text only!

Whole Skin on cut & wrapped \$1.50/lb.

This includes de-boning, making steaks, and hamburger.

All deer are subject to a \$75 deposit upon drop off

Skinning - \$40
Cape - \$60
Gutting - \$100
Gut Shot - \$150

In addition to cut and wrap fees:

Smoked Sausage - \$4.00/lb.
Fresh Sausage - \$3.50/lb.
Summer Sausage - \$4.50/lb.
Bulk Sausage - \$3.00/lb.
Tenderizing - \$0.75/lb.
Hamburger Patties - \$1.00/lb.
Curing - \$2.00/lb.
Snack Sticks - \$5.50/lb.
Jerky - \$7.00/lb.

Ring Sausage Flavors

Garlic
Cajun
German
Kielbasa

Jerky Flavors

Peppered
Cajun
Cajun/Jalapeno
Ghost Pepper
Teriyaki

Fresh Bulk Sausage Flavors

Chorizo
Pan

ADD- In's

Beef Fat - \$1.25/lb.
Pork - \$3.00/lb.
Beef - \$4.00/lb.
Pepperjack Cheese - \$0.75/lb.
Cheddar Cheese - \$0.75/lb.
Jalapenos - \$0.75/lb.

Meat brought in Boneless:

Grind & Stuff for hamburger - \$0.80/lb.
Cut & wrap steaks only - \$0.95/lb.

All prices are in addition to the cut and wrap fee.

Note: All smoked product pricing is based on the un-smoked weight. There is a minimum order of 25 pounds for making each sausage. We process each deer individually.

Any orders left more than 7 days after notification will be charged **\$5.00** per day and we will **NOT** hold past **30 days**, at the time it becomes Hometown Meat Market property.

We will not mix with wild boar.

**** All prices subject to change anytime****