

(715) 269-5118

\$100.00 DEPOSIT REQUIRED			
Processing of Full Carcass			\$110.00
Processing of Parts (ie. Quartered)			\$1.00/#
Cape a Deer			\$50.00
Skin a Bear			\$50.00
Antler Cutting			\$5.00
Additions to Hamburger:			
Beef Fat \$1.50/#	Pork Trim \$2.50/#	Beef Trim \$4.00/#	
			Price/lb.
Dried Deer (Green weight)			\$5.00
Deer Jerky (Green weight)			\$8.00
SUMMER SAUSAGE			
Original (25% pork added)			\$3.75
Cheddar (25% pork added)			\$3.75
Cranberry (25% pork added)			\$3.75
Jalapeno/Cheddar (25% pork added)			\$3.75
BRATWURST			
Original (50% pork added)			\$3.75
Cheddar (50% pork added)			\$3.75
Jalapeno/Cheddar (50% pork added)			\$3.75
VENISON STICKS			
Original (25% pork added)			\$5.00
Cheddar (25% pork added)			\$5.00
Cranberry (25% pork added)			\$5.00
Honey BBQ (25% pork added)			\$5.00
Jalapeno/Cheddar (25% pork added)			\$5.00
SAUSAGE/BACON/RING/HOT DOG	s		
Breakfast Sausage (50% pork added)			\$3.00
Italian Sausage (50% pork added)			\$3.00
Deer Bacon (50% pork added)			\$3.00
Ring Bologna (35% pork added)			\$4.00
Hot Dogs (35% pork added)			\$4.00

*FRESH CUTS, (CHOPS, STEAKS, ROASTS) GROUND, AND DRIED VENISON ARE:

ALWAYS FROM YOUR OWN DEER!

*SAUSAGE IS BATCHED, PRIVATE BATCHES AVAILABLE BY REQUEST FOR AN ADDITIONAL CHARGE.