

# DEER PRICE LIST

## Standard Cut \$80.00

This includes skinning, cutting bone-in roasts, steaks, chops, ribs and grinding trim.

## Semi-Boneless Cut \$90.00

This includes skinning, bone-in roasts, steaks, butterfly chops and some extra boning, grinding trim.

## All Boneless \$100

This includes skinning and all boneless cuts and or all ground.

## Grind Additives: Sold by the pound

Beef Suet	\$1.49/pound	
Pork Fat/Trim	\$2.49/pound	*required to make breakfast sausage
Ground Beef	\$3.39/pound	*80/20 blend
Pork Sausage	\$2.99/pound	*Contains spices only in sausage added
Bacon	\$3.69/pound	

## Fresh Sausage Links Prices by the pound, Communal Batches

Bratwurst, Hot Italian and Sweet Italian \$1.59/pound

## Smoked Product Priced by the pound, Communal Batches

Summer Sausage: Hot or Regular rolls	\$2.99/pound	*Approximately 3 pound rolls
Summer Sausage with Cheese: Regular with Cheddar, Hot with Hot Pepper Jack	\$3.99/pound	*Approximately 3 pound rolls
Slim Jims: Hot and Regular	\$6.00/pound	*Comes in 1 pound packs
Jerky: Hickory or Hot make 8 oz	\$8.00/pound	*8oz packs, takes 1 lb to make 8 oz

## Skinning Options

Cape for Mount	\$25.00	<b>Capes and hides will not be frozen.</b>
Hides and Feet	\$10.00	*This is to cover extra labor involved

**\*\*\*Please note deer coming half and/or all skinned and dirty will be charged an extra cleaning fee. Treat your deer as you would any other product you would consume. Rinse inside and if skinned, rinse and cover.**

Prices subject to change.