



PROCESSING PRICE LIST

Whole Deer (90 lbs. or less)	\$95
Deer Hind Quarters	\$16 ea.
Deer Front Quarters	\$16 ea.
Deer Backstraps	\$6 ea.
Deer Ribs	\$6 ea.
Large Animal/Hog Processing	\$1.25 per lb.
Pork Butt Processing	\$4 ea.
Wild Turkey Processing	\$9 ea.
Wild Turkey Smoking	\$15 ea.
Smoked Wild Duck or Goose	\$6 ea.
Grinding (no packaging)	\$.75 per lb.
Tenderizing Fee	\$.60 per lb.
Regular Link Sausage (25 lbs. per flavor)	\$1.75 per lb.
BBQ Links (5 per lb. / min. 25 lbs.)	\$1.75 per lb.
Italian Sausage (25 lbs. min.)	\$2.25 per lb.
Chorizo - Mexican Sausage (min. 25 lbs.)	\$2.25 per lb.
Regular Midgets Links (min. 15 lbs. per flavor)	\$3.00 per lb.

Dried Midgets Links (Slim Jims) (min. 15 lbs. per flavor)	\$6.00 per lb.
Regular Summer Sausage (min. 15 lbs.)	\$2.50 per lb.
Regular Pan Sausage (min. 15 lbs.)	\$1.60 per lb.
Dry Link Sausage (ready to eat)....	\$2.75 per lb.
Seasoning - Jalapeño, Spicy or Hot (min. 25 lbs per flavor) ..Extra	\$0.35 per lb.
Cheese Added	Extra \$1.00 per lb.
Pork (boneless picnics)	\$3.29 per lb. (price subject to change)
Beef Chuck	\$6.89 per lb. (price subject to change)
Jerky (raw weight)	\$8.50 per lb.
Curing & Smoking Hams or Backstraps	\$3.50 per lb.
Bacon Added for Backstraps or Tenders	\$6.99 per lb.
Tamales (min. 10 dozen per flavor)	\$10.50 per dozen
Vacuum Packaging	\$0.65 per lb.

All deer are required to be skinned and field dressed.

All Whitetail deer are required to have a game tag when dropping off for processing (unless meat is boneless)

Wild Game Processing Hours:
Check your location's store hours,
closed on holidays.

TRY OUR SUPREME
PRIME BACON BURGER
(min. 15 lbs)
\$3.95 per lb.

prices are subject to change