Standard Deer Processing Prices
* PAYMENT REQUIRED AT DROP OFF *

We Keep Hide **$75.00**

Includes skinning, cutting, wrapping, grinding, and freezing

Hide Returned **$85.00**

Includes skinning, cutting, wrapping, grinding, and freezing

Caped for Shoulder Mount **$95.00**

Tube Caped (Must Request) **$120.00**

Includes cutting, wrapping, grinding, freezing, and caping

(not responsible for hides, horns and capes)

No hide credit will be issued for damaged or 1/2 hides.

—— Sausage Only Special ——

Deer *completely* boned out for Northern Trails Sausage
Absolutely NO CUTS.
Sausage must be made here; sausage processing is extra.

We keep hide	**$65.00**
Hide returned	**$75.00**
Cape Returned	**$85.00**

Prices subject to change without notice

*Any meat not picked up after 14 days
will be charged
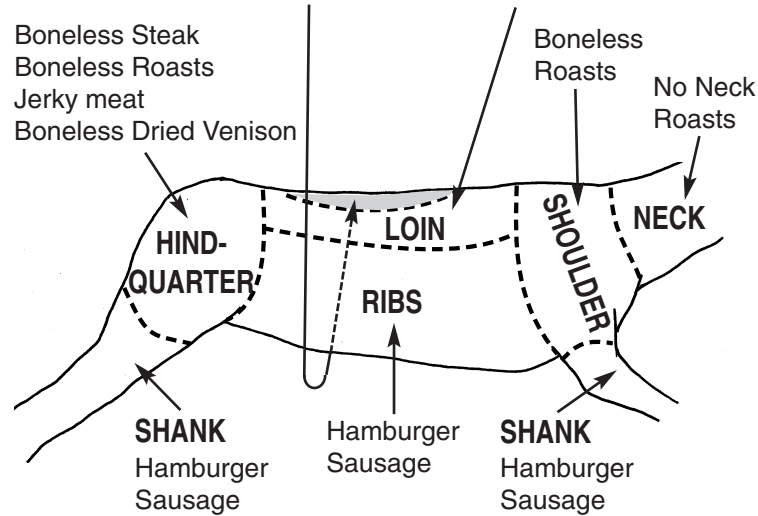*$1.00 per day storage fee*

Venison

TENDERLOIN
2 Small strips of meat located
on the <u>inside</u> of the deer cavity.

Boneless Butterfly Chops
Boneless Whole Loins

Boneless Steak
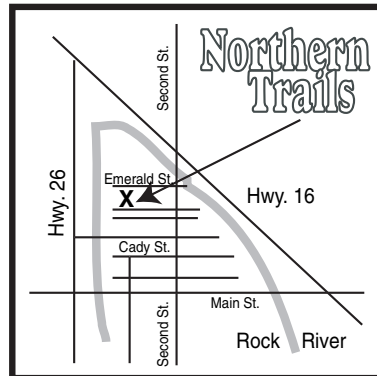Boneless Roasts
Jerky meat
Boneless Dried Venison

Boneless
Roasts

No Neck
Roasts

HIND-QUARTER **LOIN** **SHOULDER** **NECK**

RIBS

SHANK
Hamburger
Sausage

Hamburger
Sausage

SHANK
Hamburger
Sausage

Any cuts you do not want, go into hamburger, stew
or any of our sausage products.

VIST US AT
NORTHERNTRAILSMEATS.COM

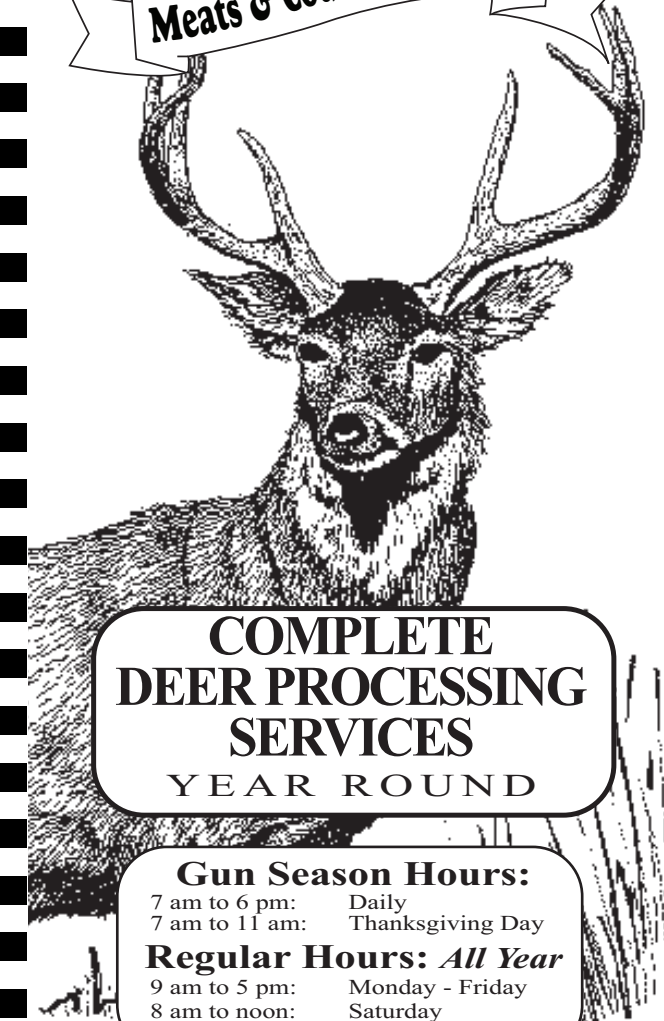**(920) 261-7807** • **Fax: (920) 261-2688**

Second St.
Second St.

Northern Trails

Emerald St.
X
Hwy. 16
Hwy. 26
Cady St.
Main St.
Rock River

Northern Trails
Meats & Country Market

109 Emerald St.
Watertown, WI 53098

Northern Trails
Meats & Country Market

COMPLETE DEER PROCESSING SERVICES
YEAR ROUND

Gun Season Hours:
7 am to 6 pm:	Daily
7 am to 11 am:	Thanksgiving Day

Regular Hours: *All Year*
9 am to 5 pm:	Monday - Friday
8 am to noon:	Saturday
Closed:	Sunday

How it Works

All deer will be individually tagged and kept separate
- **Must notify us if CWD tested**
- **All steaks, roasts & chops will be boneless**
  (we will not cut thru spinal cords or bones)

We take great care in our custom deer processing. We thoroughly wash all carcasses before boning, and paper wrap each deer individually.

You're guaranteed your own boneless deer cuts back! Each deer is tagged with a number which stays with the meat from the time you drop it off to the time you pick it up.

Our deer processing procedures vary during different times of the year. Generally, all check-ins are done at our retail store. All boneless meat for sausage processing is checked in at the store ALL YEAR !

We have a refrigerated trailer available for after-hours deer carcass drop off during bow season only. Please follow directions on trailer.

All sausage meat is frozen the day it arrives, to keep it at its freshest, until we are ready to process it into sausage. We strive to give our customers the very best products as quickly as we can. But, do remember, quality does take time. We assure you that the wait will be well worth it!

BE SURE TO SPECIFY IF YOU WANT YOUR TRIM KEPT SEPARATE
- **Must have 25 lb. batches per item (17lbs of trim)**
- **50¢ per lb. charge will be added to your bill**
- **All tested deer MUST have TRIM Kept separate until results are provided**

Our Sausage Menu

All smoked sausage is hickory-smoked (in our own smokehouse), and vacuum packaged to keep it at its freshest. **ALL SAUSAGE IS PRICED AT GREEN WEIGHT.**

Summer Sausage (1-1$\frac{1}{2}$# pkgs.) . . . . **$2.75 lb.**
   Plain, Garlic, Onion & Garlic, Jalapeño, Cajun

Summer Sausage with Cheese (1-1$\frac{1}{2}$# pkgs.) **$3.25 lb.**
Garlic & Cheddar, Jalapeño & Cheese, Pepper Jack

Garlic Slicing Summer(1# pkg.) . . . . **$2.75 lb.**
   Sandwich size

Hot Stix (2# pkg.) . . . . **$3.50 lb.**
   Plain, Garlic, Cajun, Jalapeño, Red Hot, BBQ

Hot Stix with Cheese (2# pkg.) . . . . **$3.80 lb.**
   Pepper Jack, Garlic & Cheddar, Jalapeño &
   Cheddar, Hot Wing & Blue Cheese

Wieners (1# pkg., 8 pcs.) . . . . **$2.75 lb.**

Cheddar Wieners (1# pkg., 8 pcs.) . . . . **$3.00 lb.**

Cheddar "Z" Best (2# pkg., 8 pcs.) . . . . **$3.00 lb.**

Ring Bologna (1# pkgs.) . . . . **$2.75 lb.**

Ring Bologna with Cheese (1# pkgs.) . . . . . **$3.00 lb.**

Smoked Kielbasa
or Fresh Kielbasa (1# pkg., rope) . . . . **$2.75 lb.**

Chorizo (Spicy Breakfast Sausage) . . . . . . **$2.50 lb.**

Bratwurst (2# pkg., 8 pcs.) . . . . **$2.75 lb.**
   Regular, Mild Italian, Polish, Cajun,
   Hot Italian or Hungarian

Specialty Bratwurst (2# pkg., 8 pcs.) . . . . . . **$3.00 lb.**
   Bacon Cheeseburger, Cheesy Beer, Beer & Onion,
   Pepper Jack, Jalapeño & Cheese, Jambalaya,
   Mushroom & Swiss, Hot Wing & Blue Cheese,
   Philly Cheese Steak

Breakfast Links (1# pkg., 12 pcs.)
   Regular, Maple, Apple Cinnamon . . . . . . **$2.75 lb.**

Bulk Sausage (1# pkg.) . . . . **$2.50 lb.**
   Breakfast, Medium Italian

Venison Bacon(1# pkg.) . . . . **$3.00 lb.**

Gyro Meat . . . . **$3.00 lb.**

Venison Jerky . . . .**$4.25 lb.**
   Regular and Honey
   (Approx 50% shrink - 2lb. meat = 1lb. Jerky)

Ground Venison
   • Straight(includes wrapping) . . . . **50¢ lb.**
   • Beef added (grinding plus price of beef) .**market**
   • Pork added (grinding plus price of pork) .**market**
   (prices of beef or pork depend on market)

Cutting Stew Meat . . . . **50¢ lb.**

Dried Venison(1# pkg.) . . . . **$2.75 lb.**
   Whole Boneless Venison Round ONLY!
   Smoked & Cured - thinly sliced