

HOW IT WORKS

- ALL DEER WILL BE TAGGED AND KEPT SEPARATE
- ALL DEER WILL BE BONELESS (WE WILL NOT CUT THRU SPINAL CORDS OR BONES)
- ALL STEAKS, ROASTS & CHOPS WILL BE BONELESS
- SEPARATE SAW AVAILABLE TO CUT OFF HORNS

We take great care in our custom deer processing. We thoroughly wash all carcasses before boning and hand 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 off your deer to the time you pick it up.

All sausage meat is frozen the day it arrives – to keep it 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!

(NOTE: BE SURE TO SPECIFY IF YOU WANT YOUR SAUSAGE MEAT KEPT SEPARATE. 25 LB. MINIMUM BATCHES PER ITEM, AND AN ADDITIONAL .50 CENTS PER LB. CHARGE WILL BE ADDED TO YOUR BILL.)

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

DON'T USE DARK COLORED GARBAGE BAGS!

Processing times will vary depending on the demand at the time, but rest assured, that we skin, clean and cool all deer within 24 hours of arriving at our processing plant. Processing takes place anywhere from the day of arrival to no longer than 5 days after arriving... again depending on demand.

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

DEER PROCESSING

PAYMENT REQUIRED AT DROP OFF

DEER PROCESSING PRICES

We Keep Hide

Includes cutting, wrapping, grinding, freezing, and skinning **\$55.00**

Hide Returned

Includes cutting, wrapping, grinding, freezing, and skinning **\$65.00**

Caped for Shoulder Mount

Includes cutting, wrapping grinding, freezing, and caping **\$75.00**

(Not responsible for hides, horns and capes)

No hide credit will be given for ½ hides.

Entire Deer Boned out for Detjens Sausage

Deer completely boned out for Detjens Sausage, absolutely **NO CUTS**.

Note: Sausage must be made here: sausage processing is extra.

See sausage processing prices (including skinning and boning).

We keep hide **\$45.00**

Hide returned **\$55.00**

Cape returned **\$65.00**

EXTRA CHARGES

Cutting Stew Meat **.50 lb.**

Grinding Boneless Venison Only (no wrapping) **.40 lb.**

Grinding and wrapping Boneless Venison
Includes wrapping and freezing **.50 lb.**

Beef or Pork added to your ground venison
Includes grinding and packaging **\$1.50 lb.**

Prices subject to change without notice

OUR SAUSAGE MENU

All smoked sausage is hickory – smoked in our own smokehouse, and we vacuum package your sausage to keep it at its freshest. All sausage is priced at green weight.

Sausage Processing Prices

SUMMER SAUSAGE Plain, Garlic, Onion & Garlic, Jalapeno, Cajun (1-1 1/2) lb. packages	\$2.00 lb.
SUMMER SAUSAGE WITH CHEESE Garlic with cheddar, Plain with Pepper Jack cheese (1-1 1/2) lb. packages	\$2.40 lb.
GARLIC SLICING SUMMER Sandwich size (1 lb. packages)	\$2.00 lb.
GYRO MEAT (1 lb. packages)	\$2.30 lb.
HOT STIX Plain, Garlic, Cajun, Jalapeno, Red Hot, BBQ, (2 lb. packages, Approx 15 pcs. Approx 30 % shrink)	\$2.70 lb.
HOT STIX WITH CHEESE Plain Stix with Pepper Jack cheese, Garlic with cheddar (2 lb. packages Approx 15 pcs.)	\$3.00 lb.
WIENERS (1 lb. packages 8 pcs)	\$2.00 lb.
CHEDDAR WIENERS (1 lb. packages)	\$2.40 lb.
CHEDDAR Z BEST (2 lb. packages)	\$2.40 lb.
CHILLI Z BEST (2 lb. packages)	\$2.40 lb.
RING BOLOGNA (1 lb. packages)	\$2.00 lb.
RING BOLOGNA WITH CHEESE (1 lb. packages)	\$2.40 lb.
SMOKED POLISH, SMOKED BRATS (2 lb. packages)	\$2.00 lb.
SMOKED KIELBASA (1 lb. package rope)	\$2.00 lb.

FRESH KIELBASA (1 lb. package rope)	\$2.00 lb.
BRATWURST Regular, Mild Italian, Polish, Cajun, Hot Italian or Hungarian (2 lb. packages 8 pcs)	\$2.00 lb.
SPECIALTY BRATWURST Cheesy Beer, Beer & Onion, Pepper Jack, Jalapeno & cheddar, Mushroom & Swiss (2 lb. packages)	\$2.40 lb.
BREAKFAST LINKS Regular, Maple Syrup (1 lb. package)	\$2.00 lb.
BULK SAUSAGE Breakfast, Medium Italian (1 lb. package)	\$1.80 lb.
DRIED VENISON Whole Boneless Venison Round Only! Smoked & Cured – thinly sliced (1 lb. packages)	\$1.90 lb.
VENISON JERKY Regular and Honey (Approx 50% shrink – 2 lb. meat = 1 lb. of Jerky)	\$3.50 lb.
VENISON BACON (1 lb. packages)	\$2.00 lb.