

# Salt & Strings Butchery Deer Processing Prices 2021

## Processing of Carcass Cost

<u>Processing – Debone, Cutting, Packaging, Freezing</u>	<u>\$85.00</u>
<u>Quartered Deer Processing</u>	<u>\$0.75/lb</u>
<u>Skinning</u>	<u>\$15.00</u>
<u>Skinning w/ Shoulder Mount or Cape</u>	<u>\$30.00</u>
<u>Field Dress</u>	<u>\$25.00</u>
<u>Save Head or Hide/ Cut Antlers</u>	<u>\$5.00</u>

## Product Cost

<u>Summer Sausage w/ Pork</u>	<u>\$3.00</u>
<u>Summer Sausage w/ Pork &amp; Cheddar Cheese</u>	<u>\$3.75</u>
<u>Summer Sausage w/ Pork, Cheddar Cheese &amp; Jalapeno Flakes</u>	<u>\$3.75</u>
<u>Slim Jims w/ Pork</u>	<u>\$4.00</u>
<u>Slim Jims w/ Cheddar Cheese</u>	<u>\$4.75</u>
<u>Slim Jims w/ Cheddar Cheese &amp; Jalapeno Flakes</u>	<u>\$4.75</u>
<u>Slim Jims - HOT</u>	<u>\$4.75</u>
<u>Salami w/ Pork</u>	<u>\$3.00</u>
<u>Salami - HOT</u>	<u>\$3.75</u>
<u>Bologna w/ Pork</u>	<u>\$3.50</u>
<u>Grinding Boneless Deer Burger</u>	<u>\$1.00</u>
<u>Pork Added to Burger</u>	<u>\$2.00</u>

<b><u>Beef Added to Burger</u></b>	<b><u>\$2.50</u></b>
<b><u>Bulk Breakfast Sausage</u></b>	<b><u>\$2.75</u></b>
<b><u>Rope Sausage or Link Sausage (½ Pork)</u></b>	<b><u>\$3.25</u></b>
<b><u>Deer Brats (½ Pork) Plain</u></b>	<b><u>\$3.25</u></b>
<b><u>Deer Brats (½ Pork) Cheddar/Jalapeno</u></b>	<b><u>\$3.75</u></b>
<b><u>Deer Dogs</u></b>	<b><u>\$3.50</u></b>
<b><u>Deer Dogs w/ Cheddar &amp; Jalapeño</u></b>	<b><u>\$4.25</u></b>
<b><u>Deer Dogs - HOT</u></b>	<b><u>\$4.25</u></b>
<b><u>To Have Curing Done</u></b>	<b><u>\$2.00</u></b>
<b><u>Deer Bacon (10lbs of deer gets you 20lbs bacon)</u></b>	<b><u>\$5.00</u></b>
<b><u>Jerky (Shrinks 1/2 - 5lb minimum gets you 2.5lbs)</u></b>	<b><u>\$6.00</u></b>
<b><u>Jerky - HOT (Shrinks 1/2 - 5lb minimum gets you 2.5lbs)</u></b>	<b><u>\$6.50</u></b>

**\*\$25.00 deposit\***

**\*Any order left AFTER March 1st will be donated\***

**\*We will store head mounts/capes for 5 days MAX, \$5.00 per day storage after 5 days\***

**\*We reserve the right to refuse any deer for any reason\***