**Salt & Strings Butchery Deer Processing Prices**

Processing – Debone and Cutting $75.00

Quartered Deer Processing $0.65/lb

Skinning $15.00

Skinning w/ Shoulder Mount or Cape $30.00

Field Dress $25.00

Save Head or Hide/ Cut Antlers $5.00

Summer Sausage w/ Pork $2.25

Summer Sausage w/ Pork & Cheddar Cheese $2.75

Summer Sausage w/ Pork, Cheddar Cheese & Jalapeno Flakes $2.75

Slim Jims w/ Pork $3.25

Slim Jims w/ Cheddar Cheese $3.75

Slim Jims w/ Cheddar Cheese & Jalapeno Flakes $3.75

Salami w/ Pork $2.50

Bologna w/ Pork $2.75

Grinding Boneless Deer Burger $1.00

Pork or Beef Adding Market Price

Tenderizing $1.50

Bulk Breakfast Sausage $1.25

Rope Sausage or Link Sausage (½ Pork) $2.50

Deer Brats (½ Pork) Plain $2.50

Deer Brats ½ Pork (Cheddar/Jalapeno) $3.00

To Have Curing Done $1.50

Deer Bacon (10# Deer / 10# Bacon) $3.50

\*$25.00 deposit\*

\*Any deer or sausage product 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\*