

## Salt & Strings Butchery Deer Processing Prices

Processing – Debone and Cutting	\$85.00
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	\$3.00
Summer Sausage w/ Pork & Cheddar Cheese	\$3.50
Summer Sausage w/ Pork, Cheddar Cheese & Jalapeno Flakes	\$3.50
Slim Jims w/ Pork	\$4.00
Slim Jims w/ Cheddar Cheese	\$4.50
Slim Jims w/ Cheddar Cheese & Jalapeno Flakes	\$4.50
Salami w/ Pork	\$3.00
Bologna w/ Pork	\$3.00
Grinding Boneless Deer Burger	\$1.50
Pork or Beef Adding	Market Price
Tenderizing	\$1.50
Bulk Breakfast Sausage	\$1.50
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)	\$4.00

\*\$25.00 deposit\*

\*Any deer or sausage product left AFTER February 27th 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\*

**\*Prices effective Nov. 9th\***