

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 & Cheddar Cheese</u>	<u>\$3.75</u>
<u>Summer Sausage w/ Pork, Cheddar Cheese & 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 & 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>

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

\$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

FAQ

- 9lbs Summer Sausage, Salami, Bologna gets you 6 x 1.5lb rolls
- 10lbs Slim Jims gets you 6 packages of 16 sticks