

## WILD GAME PROCESSING

\*Prices effective March 15, 2014. All prices are subject to change without notice. For more information on pricing call Deerview Meats at 403-527-2221.

Cut and Trim		Skinning		Non-refundable Deposit	
Deer (includes disposal & hanging)	\$150.00	Deer	\$30.00	Deer	\$100
Elk (includes disposal & hanging)	\$250.00	Elk	\$45.00	Elk	\$200
Moose (includes disposal & hanging)	\$350.00	Moose	\$60.00	Moose	\$300
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## Note:

- Game must be gutted & clean. Customer will be charged shop rate of \$80/hour if cleaning/trimming of carcass is required.
- All game must have corresponding WIN number and tag attached.
- Game will only be accepted from original hunter unless accompanied by Bill of Lading for Wildlife Transportation.
- Any animal that does not meet above conditions will be refused without exception.
- Extra charge of \$40.00 for bringing in frozen whole animals.
- Wild game can only be accepted on specific days and times so please call ahead to arrange a delivery time.

## **Value Added Processing**

Fresh Sausage	\$1.35/lb
Smoked Sausage	\$1.60/lb
Jerky	\$4.25/lb
Hamburger Patties- plain	\$0.95/lb
Hamburger Patties- seasoned	\$0.98/lb
Smokies/ Pepperoni's	\$2.35/lb
Salami/ Summer Sausage	\$2.20/lb

## Note:

- For sausage, jerky, salami and smokies, customer may select recipe of their choice.
- Minimum order 25 lb for sausage & patties; minimum 40 lb salami, min 10 lb jerky.
- You will be charged on the wet (pre-processing) weight of the product.
- Custom sausage making pricing does not include pork purchase. Pork trim available at market prices.