

*Prices effective October 1, 2018. All prices are subject to change without notice. For more information on pricing call Deerview Meats at 403-527-2221.

Cut and Trim

Deer (includes disposal & hanging).....	\$175.00 (+GST)
Elk (includes disposal & hanging).....	\$350.00 (+GST)
Moose (includes disposal & hanging).....	\$425.00 (+GST)

Skinning

Deer.....	\$35.00 (+GST)
Elk.....	\$50.00 (+GST)
Moose.....	\$65.00 (+GST)

Non-refundable Deposit

Deer.....	\$100
Elk.....	\$200
Moose.....	\$300

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.
- Product must be picked up within 2 weeks of order completion; otherwise storage fee charges of \$2 per day per box will be applied.

Value Added Processing

Fresh Sausage.....	starts at \$1.75/lb
Smoked Sausage	starts at \$1.95/lb
Jerky.....	\$4.95/lb
Man Licorice.....	\$4.25/lb
Hamburger Patties.....	\$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, pepperoni and Man Licorice; 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.
- **Prices vary for specialty sausages and recipes with cheese. Please ask for pricing.**