

ESTD 2017



PICKRELL LOCKER & SMOKEHOUSE

Deer Processing Prices

Whole Carcass Deer Processing	\$120
(Includes: skinning, deboning, fresh steaks, roasts, & packaging)	
Boneless Processing Per lb.	\$1
Bone-in Processing Per lb.	\$1.50
Antlers Cut off	\$10
Caping	\$50
Grinding Fee Per lb.	\$0.30
Tenderizing/Slicing/Stew Per lb.	\$1.25
Added Tallow Per lb.	\$1
Added Pork Per lb.	\$3.40

Extras

Breakfast Sausage Per lb. (Seasoning Fee)	\$0.55
Dried Deer Per lb.	\$5

Jerky

Whole Muscle Jerky Per lb.	\$7
Flavors:	*Original *Pepper Garlic
Jerky Sticks (Ground and Formed) Per lb.	\$5
Flavors:	*APG *BBQ'd Hillbilly *Sweet Teriyaki

Snack Sticks

Snack Sticks (No Cheese) Per lb.	\$4
Flavors:	*Original
Snack Sticks (With Cheese) Per lb.	\$4.50
Flavors:	*Cheddar *Snappy Hick

Summer Sausage

Summer Sausage (No Cheese) Per lb.			\$4
Flavors:	*Original		
Summer Sausage (With Cheese) Per lb.			\$4.50
Flavors:	*Cheddar	*Jalapeno Cheese	

Brats

Fresh Brats (No Cheese) Per lb.			\$3
Flavors	*Beer		
Fresh Brats (With Cheese) Per lb.			\$3.50
Flavors:	*Cheddar	*Jalapeno Cheese	
Smoked Brats (No Cheese) Per lb.			\$4
Flavors:	*Beer		
Smoked Brat (With Cheese) Per lb.			\$4.50
Flavors:	*Cheddar	*Jalapeno Cheese	

****All cooked products have an automatic 30% pork added****

All Seasoned or Cooked Products have a 10 lb. minimum per batch &/or flavor.

Please note that all Cooked Products are billed off of starting weight and do have varying shrinkage during the cooking process.

\$100.00 deposit is REQUIRED at the time of drop-off.

All Prices Subject to Change without Notice.

Remainder of payment is due at the time of pickup.

Pickup is required within 7 days of notification.

Storage fees of \$30 per week will be charged after 7 days for all Deer Orders!

Product left past 30 days of notification becomes property of Pickrell Locker & Smokehouse & will be donated to a local pantry or family in need.

Thank you for your business.