

## Deer Processing Prices

Whole Carcass Deer Process	ing	\$120			
(Includes: skinning, debon	ing, 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.		\$0.25			
Tenderizing/Slicing/Stew Per lb.					
Added Tallow Per lb.		\$1			
Added Pork Per lb.		\$3.40			
Added Beef Per lb.		\$4.20			
tras					
Breakfast Sausage Per lb. (Seasoning Fee)					
Dried Deer Per lb.					
dav		\$5			
rky					
Whole Muscle Jerky Per lb.		\$7			
Flavors:	*Appalachian *Hillbilly				
	*Pepper Garlic *Sweet Teriyaki	\$5			
Jerky Sticks (Ground and Formed) Per lb.					
Flavors:	*APG *BBQ'd Hillbilly *Sweet Ter	iyaki			
ack Sticks					
Snack Sticks (No Cheese) Per lb.					
Flavors:	*Original				
Snack Sticks (With Cheese) Per lb.					
Flavors:	*Cheddar *Snappy Hick				

Summer Sausage								
	Summer Sausage (No Cheese) Per lb.							
		Flavors:	*Original					
	Summer Sausage (With Cheese) Per lb.							
		Flavors:	*Cheddar	*Jalapeno Cheese				
<b>B</b> rats								
	Fresh Brats (No Cheese) Per lb.							
		Flavors	*Beer	*Sweet Onion Apple				
	Fresh Brats (With Cheese) Per lb.							
		Flavors:	*Cheddar	*Jalapeno Cheese				
	Smoked Brats (No Cheese) Per lb.							
		Flavors:	*Beer	*Sweet Onion Apple				
	Smoked Brat (With Cheese) Per lb.							
		Flavors:	*Cheddar	*Jalapeno Cheese				

## 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.