

DEER PROCESSING SERVICES

HOW TO CARE FOR YOUR VENISON

It is very important to take care of your venison properly. Here are some important tips:

- Field dress the carcass immediately.
- Wash body cavity out with cold, clean water.
- Spread rib cage to cool the carcass more quickly. If the weather is warm, place clean ice inside cavity.
- Do not hang carcass to age meat. Bacteria grows quickly in warmer conditions.
- Use food quality bags or buckets to store boneless venison.

DEER PROCESSING CHARGES

We take great care in processing venison. We thoroughly wash all carcasses before cutting and wrapping your cuts to ensure freshness. You are guaranteed your own venison cuts back. Each deer is tagged with your registration tag number which is used as the identification number to track your deer until you pick it up.

\$179.00 DEPOSIT REQUIRED AT TIME OF DROP OFF

- DEER – \$179.00 (Price includes skinning, cutting, wrapping, grinding, and freezing.)
- CAPED FOR SHOULDER MOUNT – \$219 (Price includes skinning, cutting, wrapping, grinding, and freezing.)
- Grinding of boneless venison – \$1.69 per lb.
- Grinding and packaging of boneless venison - \$2.09 per lb.
- Beef or pork added to your venison - \$5.99 per lb.
- Venison patties \$1.99 per lb. in 10 lb. boxes (10 lb. minimum)
- Stew meat or canning cuts - \$2.00 per lb.
- Deer all boneless \$35.00 extra
- Lean Beef Trim added to your venison \$6.59 per lb.
- Beef Suet added to your venison \$2.49 per lb.
- Hide Credits are given for leaving your hide with us and rate of credit depends on current hide market price.

VENISON SAUSAGE PROCESSING

We use only the finest ingredients and meats to make your sausage. All smoked sausage is smoked in our own smokehouse.

For every 10 pounds of venison, we add 5 pounds of lean beef and 5 pounds of lean port to make a total of 20 pounds of sausage returned to you.

SAUSAGE PRICES

• Regular Summer Sausage.....	\$5.89/lb
• Spicy Summer Sausage.....	\$6.09/lb
• Mustard Seed Summer Sausage.....	\$6.09/lb
• Ring Bologna.....	\$5.99/lb
• Fresh Brats	\$4.99/lb
• Smoked Brats	\$4.79/lb
• Polish Sausage	\$5.49/lb
• Wieners	\$6.69/lb
• Small Wiener Casing Logs (approximately 25% shrinkage)	\$8.29/lb
• Natural Deer Jerky (approximately 45-50% shrinkage)	\$9.09/lb
• Venison Bacon	\$7.09/lb
• Landjaegers (approximately 45% shrinkage)	\$8.49/lb
• Spicy Logs	\$8.49/lb
• Spicy Landjaegers.....	\$8.69/lb
• Jalapeno Summer	\$6.09/lb
• Jalapeno Logs	\$8.49/lb
• Jalapeno Landjaegers	\$8.69/lb
• Cheddar Wieners	\$6.99/lb
• Breakfast Sausage	\$4.39/lb

***Separate batches will be made with a minimum of 12.5 to 30 pounds per item of your meat depending on what type of sausage you choose. Additional 80 cents per pound charge. All special/separate batches are to be done last to ensure your deer doesn't get mixed in with normal deer operations and mixed batches.

We appreciate orders, especially larger ones, called in ahead of time and we offer curbside pickup.

At Fred's Village Market we understand your concerns with the rise in CWD Awareness. Although there is no way at this time to ensure the plant doesn't take in deer with CWD, we are trying to take as many precautions and offering more options to reduce that risk. As always, the cuts you choose will always come from your deer. We will be processing your deer one of two ways.

The first option is to get a completely separate batch for an additional charge and certain batch requirements must be met.

The second option is to get your meat processed in a mixed batch.

Deer processing with just plain hamburger and no sausage will be only your meat and no testing required.