

## Wild Game Processing

If you're a hunter, and you've just harvested that big buck or a bull elk you'd like to put in your freezer, let Mad Butcher Meat process it for you! Our prices are very competitive, and we do a spectacular job of turning your game into nice, neat, package you can tuck away.

Prices: Deer, Elk, Wild Boar, Bear (under 100 lbs.) - \$100.00 ea. \*Price includes cleaning, deboning, cutting, grinding & vacuum packaging.\*

\*Skinning -- \$25.00/each, larger animal may be slightly higher.\*

\*Carcass weighs over 100 lbs., add \$1.00/lb after first 100 lbs.\*

- Raw Sausage Links (Breakfast, Italian, Kielbassa) --\$2.00/lb
- Raw Chorizo Sausage links----- \$2.50/lb
- Raw Bratwurst Links(Hot or Mild)-----\$2.50/lb
- Sausage, Bulk (mild or hot, Italian, Kielbassa) -----\$1.50/lb
- Salami Sticks (ready to eat) -----\$2.75/lb
- Venison Jerkey (hot, mild, teriyaki) ----- \$4.00/lb
- Snack Sticks (Slim Jim, ready to eat)-----\$6.00/lb
- Smoked pheasant or ducks-----\$4.00/Ea

\* Finished yeild is subject to the condition of carcass upon receiving.

\*20% Pork trimmings will be added to all sausages for flavoring enhancement.

\*All games are processed and smoked in our new, super-clean facility.

\*All Jerkey are charged by the wet weigh.