

# Leyen and Son Meats LLC

## DEER PROCESSING PRICE LIST



### DEER PROCESSING (whole deer)

Standard Cut, Boneless (Steaks, Butterfly Backstraps, Roast, Burger), Vacuum Packed - We keep the hide	<b>\$110.00</b>
Special Processing Options:	
Cape Out for Head Mount	<b>\$30.00</b>
Keep Horns or Head	<b>\$5.00</b>
Keep Hide	<b>\$15.00</b>

### SPECIALTY ITEMS\* (10 pound Min.) JAN 2021 (your deer back)

Jerky sticks (ground, pressed & fully cooked, all venison, meat will shrink 50% during processing)	<b>\$5.00 per lb</b> Wet Wt
Meat Sticks (fully cooked, all venison, meat will shrink 40% during processing)	<b>\$6.00 per lb</b> Wet Wt
Hot, Salami, Hickory	<b>\$5.00 per lb</b> Wet Wt (\$50.00 for 10 lbs)
Honey BBQ, Black Pepper & Cheddar	<b>\$6.00 per lb</b> Wet wt (\$60.00 for 10 lbs)
Fresh Polish (pork will be added)	<b>\$3.00 per lb</b> Finished Wt
Bratwurst (pork will be added)	<b>\$3.00 per lb</b> Finished Wt
Summer Sausage/Salami (fully cooked, all venison, <b>20lb minimum</b> boneless meat, <b>\$55.00 minimum</b> order)	<b>\$11.00 for each 4 lb stick</b>
Dried Venison ( <b>WHOLE</b> boneless Hind Quarter, slicing & packaging included)	<b>\$32.00 per Hind Quarter</b>

\* Specialty Items will be processed during bow season & JANUARY 2021

### SPECIAL SERVICES

Grinding & Vacuum Freezer Seal	<b>\$1.20 per lb</b> (minimum \$12.00)
Boning Charge	<b>\$2.00 per lb</b>
80/20 Beef	<b>\$4.49 per lb</b>
80/20 Pork	<b>\$3.49 per lb</b>

### CUSTOM SMOKING **\$1.50 per lb**

Turkey (minimum \$15.00 per bird)	
Fish (minimum \$15.00 per fish)	

- We reserve the right to reject any deer or meat that is not cleaned properly.
- ALL deer must be tagged.
- Deliver whole deer to the southeast corner of building @ carport.
- Pick up processed deer in the front of the store.
- We also process BEAR, MOOSE, ELK, ANTELOPE, WILD BOAR, etc.
- In cooperation with Michigan Sportsmen against Hunger, we donate to Degage Ministries and and to needy families. Please pay by cash or check (including current address and phone number).