



14 2nd Ave NE West Bend, IA 50597
 Phone: 515-887-4531 Mon-Fri 8:00 am—5:30 pm Sat: 8:00 am—1:00 pm

Whole Deer Processing: \$85.00

This includes skinning, all fresh cuts, grinding, packaging and freezing.
 Save hide: \$8.00 Save cape: \$25.00

***Boneless meat brought in for further processing is additionally charged the following:**
Grinding and Packaging: \$0.75/pound
All smoked products are vacuum packaged.
Price/lb. includes the cost of pork and all other ingredients.

	Price/lb	Multiplier	Shrink	Deer/Pork Ratio
Summer Sausage	\$2.40	1.5	2%	2:1
Summer Saus w/Cheddar Cheese	\$2.75	1.62	2%	1.6:1
Summer Saus w/Pepper Jack	\$2.75	1.62	2%	1.6:1
Deer Sticks	\$2.70	1.5	20%	2:1
Smokey Snack Sticks	\$2.90	1.5	20%	2:1
Deer Sticks w/Cheddar Cheese	\$3.05	1.62	20%	1.6:1
Pepper Sticks w/Pepper Jack	\$3.25	1.62	20%	1.6:1
Ring Bologna	\$2.65	2	9%	1:1
Jerky - Ground & Formed	\$2.85	1	53%	no pork
Jerky - Whole Muscle	\$3.75	1	55%	no pork
Bacon - Ground & Formed	\$2.90	2	20%	1:1
Dried Deer	\$2.75	1	40%	no pork
Smoked Bratwurst	\$2.75	2	10%	1:1
Smoked Brat w/Cheddar Cheese	\$3.05	2.12	10%	1:1
Skinless Fresh Bratwurst	\$2.35	2	0%	1:1
Skinless Bacon Cheddar Brat	\$3.20	2.32	0%	1:1
Breakfast Sausage - Links	\$2.35	2	0%	1:1
Breakfast Sausage - 1.5# bulk package	\$1.80	2	0%	1:1
Natural Casing Wieners	\$3.60	2	10%	1:1
Ground Venison w/Pork	\$1.10	1.5	0%	2:1
Patties with Pork	\$1.60	1.5	0%	2:1

A \$50.00 deposit is required per carcass or \$1.00/lb for boneless/bone-in trim.

Figuring cost for a product is easy! Multiply the boneless trim by the Multiplier.
 This determines precooked product weight. Multiply that weight by Price/lb.

Example: 12 lbs boneless trim for Deer Sticks.

12 lbs. x 1.5 (Multiplier) = 18 lbs precooked weight x \$2.55 (Price/lb) = \$45.90.

For finished weight multiply precooked weight by % Shrink. Subtract that amount from the precooked weight. Expanding on previous example: 18 lbs x 20% (Shrink %) = 3.6 lb shrink. Subtracting 3.6 lbs from 18 lbs. = 14.4 lbs. - the approximate weight of the finished product. All shrink percentages are estimates and may vary from batch to batch.

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