

SKOGLUND MEATS

EST 1978

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: \$135.00

This includes skinning, all fresh cuts, grinding, packaging and freezing.

Hide Off (Includes caped deer with half hide missing when delivered) \$10.00

Save hide: \$8.00 **Save cape:** \$40.00

***Boneless meat** brought in for further processing is additionally charged the following:

Grinding and Packaging: \$0.75/pound

***Quartered deer** is additionally charged the following:

Grinding and Packing: \$0.85/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	\$2.85	1.5	2%	2:1
Summer Saus w/Cheddar Cheese	\$3.00	1.62	2%	2:1
Summer Saus w/Pepper Jack	\$3.00	1.62	2%	2:1
Deer Sticks	\$3.00	1.5	20%	2:1
Smokey Snack Sticks	\$3.20	1.5	20%	2:1
Deer Sticks w/Cheddar Cheese	\$3.35	1.62	20%	2:1
Pepper Sticks w/Pepper Jack	\$3.35	1.62	20%	2:1
Ring Bologna	\$3.15	2	9%	1:1
Jerky - Ground & Formed	\$3.40	1	53%	no pork
Jerky - Whole Muscle	\$5.00	1	55%	no pork
Bacon - Ground & Formed	\$3.15	2	20%	1:1
Dried Deer	\$3.25	1	40%	no pork
Smoked Bratwurst	\$2.95	2	10%	1:1
Smoked Brat w/Cheddar Cheese	\$3.25	2.12	10%	1:1
Skinless Fresh Bratwurst	\$2.65	2	0%	1:1
Skinless Bacon Cheddar Brat	\$3.45	2.32	0%	1:1
Breakfast Sausage - Links	\$2.95	2	0%	1:1
Breakfast Sausage - 1.5# bulk package	\$2.05	2	0%	1:1
Natural Casing Wieners	\$3.85	2	10%	1:1
Ground Venison w/Pork	\$1.35	1.5	0%	2:1
Patties with Pork	\$1.85	1.5	0%	2:1

A **\$100.00 deposit** is **required** per carcass or \$1.00/lb for boneless/bone-in trim.

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

Figuring finished weight: Multiply precooked weight by % Shrink. Subtract that amount from the precooked weight.

*All shrink percentages are estimates and may vary from batch to batch.

VISIT OUR WEBSITE: WWW.SKOGLUNDMEATS.COM