

EST 1978

14 2<sup>nd</sup> 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

## Skoglund Meats will <u>only</u> accept boneless trim for deer processing.

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

Grinding and Packaging: \$0.80/pound

## \*MINIMUM of 15# deer trim to make a product

Price/lb. includes the cost of pork and all other ingredients.

Summer Sausage	\$3.25 \$3.60	1.5	2%	
	\$3.60		<b>Z</b> /0	2:1
Summer Saus w/Cheddar Cheese	T	1.62	2%	2:1
Summer Saus w/Pepper Jack	\$3.65	1.62	2%	2:1
Deer Sticks	\$3.40	1.5	20%	2:1
Smokey Snack Sticks	\$3.60	1.5	20%	2:1
Deer Sticks w/Cheddar Cheese	\$3.75	1.62	20%	2:1
Pepper Sticks w/Pepper Jack	\$3.85	1.62	20%	2:1
Ring Bologna	\$3.50	2	9%	1:1
Jerky - Ground & Formed	\$3.70	1	53%	no pork
Jerky - Whole Muscle	\$5.65	1	55%	no pork
Bacon - Ground & Formed	\$3.65	2	20%	1:1
Smoked Bratwurst	\$3.25	2	10%	1:1
Smoked Brat w/Cheddar Cheese	\$3.65	2.12	10%	1:1
Skinless Fresh Bratwurst	\$2.95	2	0%	1:1
Skinless Bacon Cheddar Brat	\$3.65	2.32	0%	1:1
Breakfast Sausage - Links	\$3.30	2	0%	1:1
Breakfast Sausage - 1.5# bulk package	\$2.35	2	0%	1:1
Natural Casing Wieners	\$4.45	2	10%	1:1
Ground Venison w/Pork	\$1.70	1.5	0%	2:1
Patties with Pork	\$2.20	1.5	0%	2:1

A **deposit** is **required** of \$1.00/lb. for boneless trim.

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

<u>Figuring finished weight:</u> 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