

# DEER PROCESSING

\$65 - Flat Fee to butcher, cut steaks, tenderize, grind (no seasonings), and vacuum seal

Must be field dressed (gutted).

Must be picked up within 7 days of being called

Breakfast Sausage	\$2/lb
Summer Sausage	\$6/lb
Smoked Jalepeno Cheese Sausage	\$5/lb
Bacon Burger	\$4/lb
Brats	\$3/lb
Red Wine & Garlic Brats	\$6/lb
Green Onion Brats	\$5/lb
Wild Game Chorizo	\$3/lb
Jerky	\$8/8oz bag
Skinning fee	\$20



Also custom and USDA process Pork, Beef, and Lamb. Must call ahead to schedule kill date. Deer can be dropped off anytime.

All meat Vacuum sealed and frozen | Sales tax not included in above prices

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