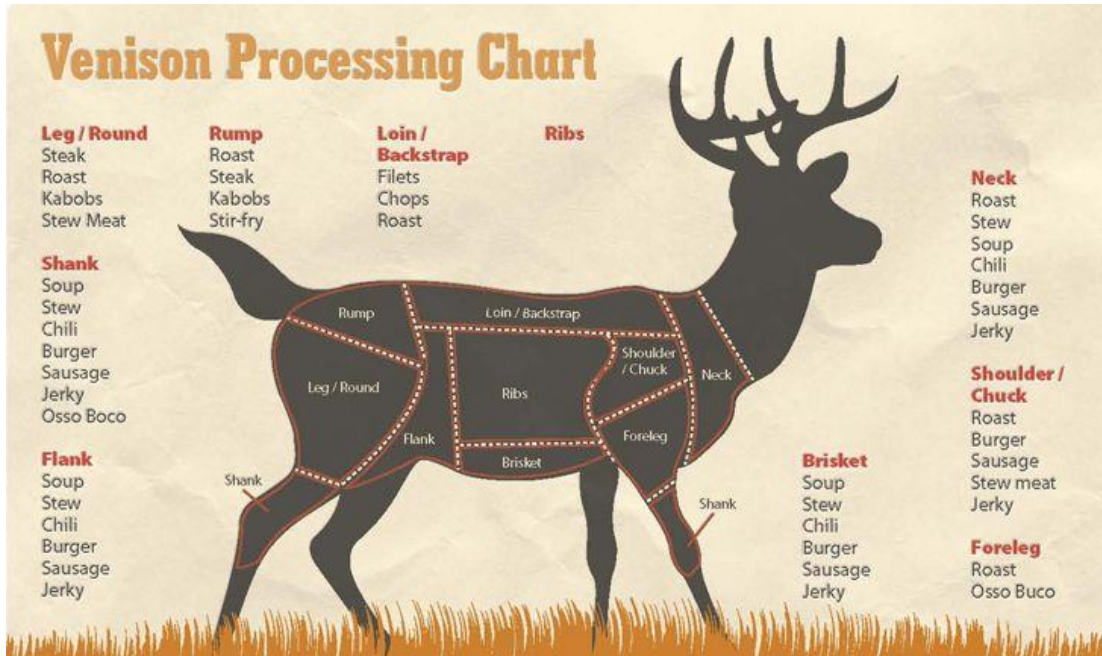




Winner's Meats does not debone deer. All deer accepted for processing at the Osgood Processing Plant MUST be free of bone, and hair. Deer meat can be brought in frozen, or refrigerated.



Businesses in the area that will process your deer into boneless meat.

* **Larry Rutchilling** - Osgood, 1-937-417-2619 [after 3:00 pm] Larry will bring Winner's Meats Processing Plant in Osgood to make the deer meat into Summer Sausage, Deer Sticks and other requested items.

***Matt & Austin Harrison** who work at our Greenville location operate a business at their residence in Hollansburg, Ohio called **“Short-Cuts Deer Processing.”** You can contact him at **1-937-997-2184 at his residence.** Short-Cuts can skin and bone out your deer for you if needed. You can have your items processed at "Short-Cuts Deer Processing" or if you would like Winner's Meats in Osgood to make the deer meat into Summer Sausage, Deer Sticks and other products, you must request that the deboned deer it taken to Winner's. You will pick up your completed product at Winner's.

***Oliver's Butcher Shop** located in Union City Indiana 765-964-3920 is available to process deer.

Deer Product Pricing:

Deer Burger - \$1.00 per pound.

Regular Summer Sausage - \$3.00 per pound for 3# Sticks

\$3.35 for Half Sticks

Jalapeno & Cheese Summer Sausage - \$4.00 per pound (Only half sticks available)

Deer Hot Dogs - \$4.00 per pound

Deer Snack Sticks - \$4.00 per pound

Deer Jerky - \$4.25 per pound

All products have Pork Added.

Please call the Osgood Processing Plant with any questions you have.

419-582-4321

Thank you!