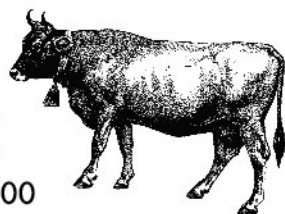


Sheep & Goat Processing

Slaughter/Cut Price: \$115.00 min.



Beef Processing

BRING BEEF TO US: \$85.00

Cutting 0.88 lb. INCLUDES VACUUM SEALING

Smoking Brisket \$4.89 lb.

Custom Processing

Custom smoking is \$1.50 lb starting weight. This includes product to be

vacuum sealed as whole piece that it was smoked at. If we didn't cut meat, sliced or cut and individually vacuum sealed is an additional \$1.45 lb.

Grinding is also \$1.20 lb. packaged bulk or \$1.45 lb. ground and packaged individually.

Pricing: Cash or check payment only

We don't merge meat. We charge on green weight. Green weight is your meat plus pork, and cheese, peppers, onions if added. For fresh bulk and cased sausage we charge the stated price for the total weight including pork, cheese, peppers and onions if added. All other products are calculated based on the green weight method.

New Seasonal Hours Online @ www.jcjerky.com

Storage fee of \$5 per day,

7 days from call, your order is completed.

(After 30 days, we will no longer store your meat and dispose of it.)

*MINIMUM AMOUNT = AMOUNT OF YOUR MEAT

PRICING SUBJECT TO CHANGE WITHOUT NOTICE

D&D MEATS

WILD GAME & CUSTOM PROCESSING MENU 2022

www.jcjerky.com

West Chazy, NY · 518.493.2300

Summer Sausages (88% yield)

Original: \$3.59 lb · Maple: \$4.49 lb

Cheddar: \$4.19 lb

The sausage will be packaged into approximately 1 lb vacuum sealed packages. We charge the following for green weight, 12 lb minimum* per flavor. We add 20% pork.

Old Fashioned Bologna

We mix bologna with 100% pork with a 50/50 ratio.

We charge the following for green weight and there is a 8 lb. min per product.

Ring Bologna / Bologna \$3.69 lb.

Bologna & Cheese \$4.19 lb.

Kielbasa

We process venison into smoked kielbasa using an all-natural casing.

The product is also mixed with 100% pork with a 50/50 ratio.

The product will be packaged and vacuum sealed into approximately 1 lb. packages. We charge for the green weight and there is an 8 lb. minimum per product.

Kielbasa: \$3.79 lb. · Cheddar Kielbasa: \$4.29 lb.

Jalapeno & Cheddar Kielbasa: \$4.39 lb.

Hot Dogs (NEW IMPROVED RECIPE!)

We process venison into the hot dogs listed below. We mix with pork, approx. 200% Yield. The hot dogs will be packaged into approximately 1 lb. vacuum sealed packages.

12 lb. minimum per flavor / Wild Game x 2 = Price

Original Hot Dogs: \$3.59 lb.

· Jalapeno & Cheddar Cheese: \$4.19 lb.

· Cheddar: \$4.09 lb.

Burgers

NEW! Bacon Cheddar Venison burgers: \$4.29 lb.
Green Weight (12% Bacon & 10% Cheddar)



Old Fashioned Venison Jerky

(GROUND)

This is a ground and dried product.

The quality of the jerky is directly proportional to the leanness of the venison used to produce the jerky.

We charge \$4.59 lb. for ground jerky and you may expect an approximate yield of 50%. There is an 12 lb. minimum per flavor and the flavors are:

Tex Mex (Hot), BBQ,

Original, Peppered, Teriyaki & Mildly Maple.

The Mildly Maple is \$1.40 more per pound.

Snack Sticks (90% yield)

Smoked in the smokehouse with a casing.
There is a 13 lb. minimum per flavor.

• **Original, Bbq, Teriyaki, Tex Mex,**
Pepperoni: \$4.09 lb.
(green weight)

• **Pepperoni & Cheese: \$4.79 lb.**
• **Maple snack sticks: \$4.89 lb.**

The quality of the venison is directly proportional to the venison used.
For a better flavor it should not be too lean. We add 20% pork trimmings to the product.



Deer Processing

Boneless: \$115.00

Minute Steaks or Cube Steaks: \$10.00/lb.

Fresh Venison Sausage:

We process venison into: *Maple, Breakfast, Chorizo, Bratwurst, Cheddar Bratwurst, Peppers & Onions, Sweet Italian and Hot Italian sausage.*

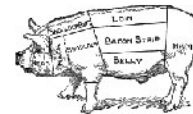
We add 30% pork. The sausage will be packaged into approximately 1 lb. vacuum sealed packages.

We charge \$3.25 lb for cased sausage and \$2.30 for 1 lb bulk sausage.
There is a 14 lb. min. for cased sausage and 10 lb. min. bulk sausage.
This price includes pork.

Maple and Peppers & Onions are \$1.40 more a pound.
Cheddar Bratwurst are \$1.80 more per pound.

Bear Processing

Bone In: \$120.00 Boneless: \$135.00



Pig Processing

Slaughters brought to us: (we skin/gut) \$60.00

Smoking is + \$1.50 lb. Includes Wrap & Cut

Cutting 0.88 lb. Includes 15 Lbs. Of Bulk Sausage:

Hot Italian, Sweet Italian, Breakfast, Chorizo,
(over 15 lbs. \$1.00 lb.)

Additional Flavors:

Maple Breakfast, Peppers & Onions (\$1.40 more lb.)

Cheddar Bratwurst (\$1.80 more lb.)

Links Are \$1.80 lb.

• **ALL PRODUCTS VACUUM SEALED** •

TASTE THE MEAT NOT THE BRINE!

(Our Brine Is NEVER Re-used)