



2023-2024 Wild Game Processing

..... Field Dressed / Whole Deer

Please leave the hide on, this helps protect the meat and keep it clean. An extra charge will be applied to skinned deer.

Debone deer / package roasts and steaks = \$125

Straight Grind = \$0.65/lb ~ Grind w/tallow = \$0.55/lb (+cost of tallow) ~ Grind w/beef= \$0.55/lb (+cost of beef)

..... Trimmed Meat

*Please see notes below on skinning and deboning meat. We want it to come in grinder ready to our standards. We would like meat in 5" or smaller chunks, red meat only, with all fat and connective tissue removed, placed in gallon ziplock bags. If it needs trimmed or cut down there will be a charge to cover our labor in doing so. **We do reserve the right to refuse meat.**

Debone Quarters = \$1.25/lb | Debone Hind Quarters for Jerky or Dried Venison = \$0.75/lb

Straight Grind = \$1.25/lb ~ Grind w/tallow = \$1.25lb (+cost of tallow) ~ Grind w/beef= \$1.25/lb (+cost of beef)

..... Specialty Products

Smoked Dried Venison 4.50

Smoked Jerky 5.00

Traditional, Cajun, BBQ, & Teriyaki

Smoked Ground and Formed Jerky 4.00

Traditional, Cajun, and Teriyaki

Smoked Summer Sausage 2.50

Summer Sausage Cheddar Cheese 2.80

Summer Sausage Pepper Jack Cheese 2.80

Summer Sausage PJ & Jalapeño 3.05

Smoked Salami 2.50

Smoked Salami with Cheddar Cheese 2.80

Smoked Sticks 2.90

Sticks with Cheddar Cheese 3.20

Hot Sticks 2.95

Hot Sticks w Pepper Jack Cheese 3.25

Hot Sticks w PJCheese and Jalapeño 3.55

BBQ Sticks 3.15

Teriyaki Sticks 2.75

Habanero BBQ Sticks w Cheddar Cheese 3.75

Smoked Ring Bologna 2.75

Smoked Ring Bologna w/ Cheddar Cheese 2.95

Smoked Cheddarwurst w/ Cheddar Cheese 2.75

Smoked Chili Dogs with Cheddar Cheese 3.10

Smoked Bratwurst 2.50

Smoked Links 2.55

Smoked Links with Cheddar Cheese 2.85

Fresh Breakfast Sausage 2.05

Fresh Skinless Brats 2.40

Ground Bacon 2.65

Processing price per pound of pre-smoked weight. It does not include to added beef/pork price. Items with added beef and pork or noted on back.

\$100 Deposit required at drop off.

CASH or CHECK preferred please.

Please pick up completed orders within one week of notification to help with cooler and freezer space. Thank you!

Venison to Beef or Pork Ratios

& Rate of Return Averages

Jerky, Ground Formed Jerky, and Dried Venison = 100% Deer

~ Return of 50% Presmoked Weight

Summer Sausages = 70% Deer 30% Beef

~ Return of 95% Presmoked Weight

Salami = 70% Deer 30% Pork

~ Return of 95% Presmoked Weight

Sticks, Sticks with Cheddar, Hot Sticks, Hot PJ, Hot JPJ =

70% Deer 30% Beef ~ Return of 70% Presmoked Weight

BBQ Sticks, Teriyaki, Habanero BBQ CD =

70% Deer 30% Pork ~ Return of 70% Presmoked Weight

Ring Bolognas = 70% Deer 30% Pork

~ Return of 100% Presmoked Weight

Bacon and Linked Products = 50% Deer 50% Pork

~ Return of 95% Presmoked Weight

Breakfast Sausage = 50% Deer 50% Pork

~ Fresh Product (is not smoked)

ADDITIONAL REMARKS -

Orders received during early seasons may take up to 8 weeks to process.

Orders received during shotgun season may take up to 12 weeks or longer.

Orders not picked up within two weeks after notification are subject to storage charge.

All deer trim must be in to us by 12 p.m., Saturday, February 17, 2024.

A service fee of 4% will apply for credit card usage. CASH or CHECK PREFERRED.

Deer processing includes options of hide on/field dressed or boned out trim. Please see our website for instructions or call if you have questions.

We will refuse any meat that has not been properly cared for.

Hunters get back their deer's steaks/roasts then all trim meat is commingled to allow for greater options of specialty smoked meats.

We are dedicated to thoroughly inspecting all meat that enters Zeb's Smokehouse and only good meat is allowed in our products.

If you have further questions we are happy to talk with you.