



# Country Smoke House Custom Processing Prices

Wild Game and Domestic

<p><b><u>Bear</u></b>                  \$85.00 minimum OR \$.70/lb                  Cut and Double freezer wrap  <i>To Smoke: Ham-\$15/ham</i>                  (Bear is Greasie- less pork)  <i>Pull 40 lbs trim to 10 lbs pork-sge</i>                  Snak Stix - \$5.00/lb (min 50lbs=40lbs in)                  Salami - \$6.50 (min 50lbs=40lbs in)                  Fresh Italian Sausage - \$3.25/lb                  Breakfast Sausage-\$3.49/lb  <b>Hide - \$30.00</b>  <b>Shoulder Mount: \$50.00</b></p>	<p><b><u>Hog / Boar (whole animal)</u></b>                  \$85.00 minimum OR \$.70/lb                  Cut and Double freezer wrap  <i>To Smoke</i>                  hams, bacon, canadian bacon,                  hocks, pork loin                  Smoke Charge - \$.60/lb  <i>Extras</i>                  Breakfast Sausage-\$3.49/lb                  Italian Sausage-\$3.25/lb                  (both available in links or bulk) Fresh                  Polish Kielbasa-\$3.25/lb                  Bratwurst Sausage-\$3.25/lb                  Smoked European Kielbasa-\$4.25/lb  <b>Hide - \$20.00</b>  <b>Shoulder Mount- \$30.00</b></p>	<p><b><u>Ram</u></b>                  \$85.00 minimum OR \$.70/lb                  Cut and Double freezer wrap  <b>Hide - \$20.00</b>  <b>Shoulder Mount - \$30.00</b></p>
<p><b><u>Beef</u></b>                  \$.70/lb                  Cut and Double freezer wrap,                  to wrap for one person add \$.10/lb  <i>Extras</i>                  Patties - \$.50/lb (vac packed)                  Jerky - \$8.00/lb (regular or BBQ)                  Snak Stix - \$5.00/lb                  Beef Salami - \$6.50/chub                  Smoked Polish Kielbasa - \$4.25/lb                  All Natural Vienna's - \$4.00/lb                  Skinless Frankfurters - \$4.00/lb                  Ring Bologna - \$4.00/lb                  Beef Bacon (sliced) - \$1.50/lb</p>	<p><b><u>Hog / Boar Walk-Ins</u></b>  <i>To Smoke</i>                  Hams and Bacon- \$15.00 each  <b>*Anything over 15 lbs will cost                  \$1 extra per lb.</b>                  This charge is for customers who bring                  in only the items to be smoked without                  Country Smoke House processing the                  entire animal.                  Hocks - \$5.00 each</p>	<p><b><u>Lamb</u></b>                  \$85.00                  Cut and Double freezer wrap  <i>Extras</i>                  Italian Sausage - \$3.25/lb                  Breakfast Sausage - \$3.49/lb</p>
<p><b><u>Buffalo</u></b>                  \$.70/lb hanging wght. with hide                  Cut and Double freezer wrap  <i>Extras</i>                  Snak Stix - \$5.00/lb                  Salami - \$6.50/chub  <b>Hide - \$30.00</b>  <b>Shoulder Mount - \$50.00</b></p>	<p><b><u>Elk</u></b>                  \$85.00 minimum OR \$.70/lb                  Cut and Double freezer wrap  <i>Extras</i>                  Snak Stix -\$5.00/lb*cherry ched \$5.95                  Salami-\$6.50 *cherry ched \$8.00                  Jerky - \$8.00/lb  <b>Hide - \$20.00</b>  <b>Shoulder Mount- \$30.00</b>  <b>Shoulder Mount 200 LBS. &amp; Over-                  \$50.00</b></p>	<p><b><u>Poultry/Small Game</u></b>  <i>Whole Birds</i>                  ~Goose /Chicken/Duck/Rabbit - \$7.00 ea                  ~Pheasant-\$5/each Quail \$1/each                  ~Wild/FarmTurkey-\$15 min. (\$1/lb)                  ~Store Bought Turkey-\$15 min.(\$2/lb)                  *We don't to smoke CPU turkeys 2wks prior to holiday                  *We cut turkeys over 20lb 1/2 to smoke  <b>Rabbits - \$7.00 each</b>  <b><u>Jerky</u></b>                  \$8.00/lb(raw wght) 8lb min.                  *Meat must come in as <i>boneless breast</i>                  *CSH will make jerky from any bird  <b>except domestic turkey</b>  <i>*Jerky must be in increments of 10lbs in order to get                  different flavours, otherwise must be mild.</i></p>
<p>GRIND &amp; WRAP: \$1.00/lb                  GRIND ONLY: \$0.75/lb</p>		<p><b><u>Whole Breast- Bone In or BNLS</u></b>                  Turkey or Goose Breast - \$5.00 (\$2.50/half)  <b><u>Quarters for Processing</u></b>                  Regular Cut                  \$.70/lb minimum \$24.00                  All Sausage                  \$15.00 plus cost of sausage                  \$1.00/lb to process any fresh meat into fresh                  cuts that is not a whole animal.</p>

**Venison** : 40 lbs of trim will make 50 lbs sausage. Same rules apply below for batching.

**"Own Batches" of Sausage**  
**GOOSE-DUCK-PHEASANT-lean meat-add more pork**  
**Single Batch:** 50# batch total, take in 35# (we add 15#pork)  
**Double Batch:** 100# batch total, take in 70# (we add 30# pork)

**Whole Deer Mount:**  
 \$50.00

DO NOT take in any more than what is required for a customers own batch. Give anything more than what is required back to the customer. We will not store any meat here for future batches unless meat is frozen and cannot be broken up. In that case, we will give it back to customer when sausage is done.

**BATCHING: Own batches of sausage must be of the same type:**

**Salami OR Snak Stix ---they are 2 different recipes. Minimal 50lb personal batch can be split 25/25 as follows:**

**MILD choices or HOT choice:**

**Mild: choose 2 of the following: Mild, Cheddar, Cheddar/Cherry (split 25/25)**

**OR.... HOT: Choose 2 of the following: Hot, Jalapeno Cheese, Jalapeno Pepper, Habanero (split 25/25).**

**We can also split a 50 lb batch 2 of the 3 following choices: Roasted Kielbasa, Cheesie Weenies, Jalp/Ched dogs.**

**Or.... any 50 lb batch of fresh sausage can be made into links or bulk.**