

*Prices effective September 1, 2024. All prices are subject to change without notice. For more information on pricing call Deerview Meats at 403-527-2221.

Cut and Trim

Deer (includes disposal & hanging).....	\$225.00 (+GST)
Elk (includes disposal & hanging).....	\$450.00 (+GST)
Moose (includes disposal & hanging).....	\$595.00 (+GST)

Skinning (limited availability)

Deer.....	\$75.00 (+GST)
Elk.....	\$125.00 (+GST)
Moose.....	\$140.00 (+GST)

Non-refundable Deposit

Deer.....	\$175
Elk.....	\$325
Moose.....	\$400

Note:

- **Game must be skinned, gutted & clean.** Customer will be charged shop rate of \$80/hour if cleaning/trimming of carcass is required.
- All game must have corresponding WIN number and tag attached.
- Game will only be accepted from original hunter unless accompanied by Bill of Lading for Wildlife Transportation.
- Extra charge of \$40.00 for bringing in frozen whole animals.
- Limited space. Wild game can only be accepted with advance notice on specific days/times. Please call ahead to arrange a delivery time.
- Product must be picked up within 2 weeks of order completion; otherwise storage fee charges of \$2 per day per box will be applied.
- For any orders that are abandoned, the hunter will subsequently be reported to Alberta Fish and Wildlife.

Value Added Processing

Fresh Sausage.....	starts at \$2.15/lb
Smoked Sausage	starts at \$2.35/lb
Jerky.....	\$5.50/lb
Man Licorice.....	\$4.95/lb
Hamburger Patties.....	\$1.30/lb
Smokies/ Pepperoni's.....	\$2.85/lb
Salami/ Summer Sausage.....	\$2.65/lb

Note:

- Please inquire about available recipe options for sausage, pepperoni's, jerky and man licorice.
- Minimum order of 25 lb for sausage, patties, pepperoni and Man Licorice; minimum 40 lb salami, min 10 lb jerky.
- You will be charged on the wet (pre-processing) weight of the product.
- Custom sausage making pricing does not include pork purchase. Pork trim available at market prices.
- Prices vary for specialty sausages and recipes with cheese.