WILD GAME YIELDS & PRICING

Average Hanging Weights

ANTELOPE
Buck: 60-70 lbs
Doe: 40-50 lbs.
Fawn: 20-30 lbs.

DEER
Buck: 100-160 lbs.
Doe: 60-100 lbs.
Fawn: 30-40 lbs.

ELK
Bull: 250-500 lbs.
Cow: 200-350 lbs.
Calf: 60-100 lbs

Typical Boneless Yields on a Whole Carcass

Very clean/Head Shot = 55% yield
Averagely clean/Heart Shot = 50% yield
Dirty/Shoulder or Hind Shot = 45% yield





Processing Charges

Antelope = $70.00 flat fee

All other Wild Game = $125.00 minimum fee
with $1.25 charge per pound
after 100 pounds hanging weight is met

We process all wild game as a Finished Boneless Product, unless customer specifically requests Bone-In.

Extra Add-On Services

Beef or Pork Suet added = (market cost)

Gourmet Bacon Jalapeno Cheese Burger = $3 per lb.
5 pound minimum

Pork Butt added = (market cost)

Homemade Bulk Sausages = $1.25 per lb.
Breakfast, German, Italian, Chorizo
5 pound minimum

Skinning Charges

Antelope = $20.00
Deer = $30.00
Elk = $42.00
Buffalo = $65.00

Cape = $10.00 extra

Smoked Products*

**All meat that is smoked is weighed BEFORE it is smoked.*

4lb. Summer Sausage Stick = $14.00*
Regular, Hot, or Jalapeno
**Cheddar Cheese added= $18.00*

Snack Stix = $6 per lb.*
Original, Hot, or Jalapeno
**Cheddar Cheese added = $8 per lb.*

Hand Cut Jerky
Original, Pepper, or Hot = $8 per lb.
There is a 5 pound minimum on Jerky and Snack Stix. Due to moisture loss during the drying process, please expect a 40-50% loss on Jerky's wet weight.

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