



MOODY'S

DEER PROCESSING

765.942.2442

Processing Fees:

\$85 for deer weighing under 80#

\$110 for deer weighing 80# - 144#

\$130 for deer weighing 145# and over

This includes your choice of beef suet or pork fat while supplies last. **Only two types of grind per deer allowed (10 lb minimum batch)*

Additional Services:

- Bacon added to grind (3:1 ratio)
\$1.70 per pound of total weight

~~\$1.00~~ Seasonings added to grind \$.50 per pound

Sheboygan Style Brat, Sweet Italian, Hot Italian, Chorizo (Mexican-Style), Andouille (Cajun-Style), and breakfast

- Summer Sausage \$12 per stick
- Skull Cap \$5.00
- Cape \$10.00 (24 hr pickup required)
- Hide Retention \$5.00 (24 hr pickup required)
- Deer transferred to our other retail locations \$5.00 per deer. Arrangements for transfers must be made when deer is completely finished - **Not when dropped off.**

Hours:

Firearms Season (Nov. 12 - Nov. 27)

Monday through Friday 8:00 am - 4:30 pm

Saturdays 8:00 am - 6:00 pm

Sundays 12:00 pm - 6:00 pm

Closed November 24^h

All Other Seasons:

Regular Business Hours only:

Monday through Friday 8:00 am - 4:30 pm

Saturday 8:00 am - Noon

Closed Sundays



***A \$50 dollar deposit is
required at time of
check-in***