

HICKORY HILL SMOKEHOUSE LLC

(518) 875-6048

Drop-off by Appointment Only

VENISON PROCESSING FEES 2018-2019 SEASON:

customerservice@hickoryhillsmokehouse.com

PRODUCT MADE FROM BONELESS VENISON:

	Price Per LB
Smoked Venison Jerky - Original Flavor with Cracked Black Pepper added JERKY WILL YIELD approximately 45% of its RAW WEIGHT	\$18.99 finished weight
Venison Smoked Summer Sausage (pork added) - Fully Cooked & RTE	\$5.99 finished weight
Venison Smoked Summer Sausage w/JALAPENO- Fully Cooked & RTE	\$6.99 finished weight
Ground Venison with pork (25%) trim added (approximate 1 LB bags)	\$3.00 finished weight
Ground Venison with BACON trim added (25%) approximate 1 LB bags	\$4.99 finished weight
Venison Breakfast Sausage with pork added (BULK approx. 1 LB bag)	\$3.99 finished weight
Venison (rope) Italian Sausage -pork added (hot or mild with/out Garlic)	\$4.99 finished weight
SMOKED Venison Italian Sausage (mild or hot) FULLY cooked & RTE	\$5.99 finished Weight
Smoked Venison Kielbasa with extra Garlic FULLY Cooked & RTE	\$5.99 finished Weight
Smoked JALAPENO Snack Stick Fully Cooked & RTE (slim snack stick)	\$8.49 finished Weight
Smoked Pepper Snack Stick Fully Cooked & RTE (slim snack stick)	\$8.49 finished weight
Smoked Pepperoni Snack Stick Fully Cooked & RTE (slim snack stick) (Snack sticks yield 80-85% due to drying during smoke)	\$8.49 finished weight
Smoked OLD Fashion RING BOLONGA FULLY COOKED & RTE	\$5.99 finished weight
Smoked Venison Pieces (loins, bone-in hind quarter) FULLY COOKED & RTE	\$3.00 RAW weight

Ready to Eat (RTE)

\$50.00 DEPOSIT

Diced Cheddar Cheese added to smoked sausages - add \$1.00/LB.

1.) 15 lbs min.(raw wild game) required per smoked/RTE item;5 lbs venison for fresh items.

a.) Whole pieces of boneless meat (hind quarter roasts or loins) needed for jerky.

2. Stuffed items have pork or beef trim added (15 to 20 LB venison + 5 to 10 lbs pork)

a.) More/less pork may be added on request; however smoked sausage items batch must = 25 lb

b.) Your processing fees for stuffed items are based on finished weight (with pork added).

c.) Upon request, we can alter spicy (hot) flavor by adding more spice.

3.) Venison **MUST** be CLEAN (frozen preferred) - No hair, bone, dirt or excess blood clots.

Stored in a plastic food grade bag upon delivery - **NO GARBAGE BAGS.**

4.) **VACUUM PACKAGING** included in above pricing.

a.) Packaged approximately 1 to 2 LB packages, unless specified.

5.) All custom processing fees are subject to an 8% NYS sales tax.

Wild game must be fresh, boneless, and clean. We may refuse or discard any wild game that does not smell or look good. Must be delivered in clear food or freezer bags. A valid hunting tag must accompany venison.