# Hickory Hill Smokehouse LLC

## 3803 State HWY 30
## Esperance, NY 12066

## Ph. 518-875-7016

**Drop-off by appointment Only.**

**Venison Processing Fees 2026-2027**

**Due to the high demand at our new location, venison processing this season will be different then past years. This season we will be implementing a rotating production schedule as outlined below.**

| **Products made from your boneless venison:** | **Cost based on finished weight** |
|---|---|
| **Summer Sausage (pork added)** | **$10/lb** |
| **Summer Sausage with Jalapeno (pork added)** | **$10.50/lb** |
| **Ground Venison with 30% Bacon Added** | **$8/lb** |
| **Fresh Sausage doubles in weight – Pork Added** | |
| **Loose Breakfast Sausage** | **$6.50/lb** |
| **Loose Italian Sausage (Hot or Mild)** | **$6.50/lb** |
| **Fully Cooked, smoked sausage – Pork added** | |
| **Ring Kielbasa** | **$10.50/lb** |
| **Natural Casing Hot Dogs** | **$12.50/lb** |
| **Natural Casing Hot Dogs with Cheddar + Jalapeno** | **$14.00/lb** |
| **Fully Cooked, Ready to Eat Meat Sticks – Pork Added** | |
| **Jalapeno Sticks** | **$11.50/lb** |
| **Pepper Sticks** | **$11.50/lb** |
| **Pepperoni Sticks** | **$11.50/lb** |
| **Honey BBQ Sticks** | **$11.50/lb** |
| **Teriyaki Sticks** | **$11.50/lb** |

**Add Cheddar Cheese to any item .75/lb**

**Vacuum packaging & labeling included; Processing fees subject to 8% sales tax.**

**As Always…WE DO NOT COMINGLE YOUR VENISON or make community batches. We only accept New York State harvested deer.**

**Minimum amount of venison required:**

**15/lb minimum of venison per cooked/smoked item(s). Fresh items require a 10/lb minimum of venison. We add 10/lb of pork to each cooked item. For fresh (not smoked) items we match the amount of venison with equal amounts of pork.**

**Venison must be clean and frozen and free of hair, bone, dirt or excess blood clots including bullets. Store venison in food storage bags. No garbage bags or grocery bags accepted.**

*****New this Season******

**We will start accepting venison on Friday, November 27th by appointment. Hunters are encouraged to sign-up on our waiting lists for the products they would like made. If you cannot make your appointment, please call and cancel with as much notice as possible.**

**Each week we will produce one venison category and will continue to rotate through weeks 1-5. Drop off hours will generally be scheduled for Saturdays and Sundays, unless otherwise agreed upon.**

**At the end of week 5, we will renew the processing items from the beginning (week one product production will start again). Venison processing will conclude May 2027.**

**Week 1 – Summer Sausage**

**Week 2 – Smoked Meat Sticks – All Flavors**

**Week 3 – Hot Dogs**

**Week 4 – Smoked Kielbasa**

**Week 5 – Fresh Sausage**

**Each week we will limit how much venison we can accept. Pick the items you want made and request to have your name added to our waiting list. We will contact you to arrange for a time to drop off. Product must be picked up within a week of being notified that your products are finished. On the 8th day a daily storage fee will be added to your invoice.** Rev. 10/7/2026