

VENISON PROCESSING

Hunter pricing and specialty products

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CORE PROCESSING

Standard deer cut	\$125
Deer caping	Additional \$30
Rush wild-game processing, when available	Additional \$50

VENISON SPECIALTIES

Fresh sausage Breakfast, spicy breakfast, or Italian - 10 lb minimum	\$2.00 / lb
Snack sticks Regular, jalapeno, teriyaki, or honey sriracha - 10 lb minimum per flavor	\$6.00 / lb
Venison bacon 10 lb minimum	\$5.00 / lb
Summer sausage - regular or spicy 25 lb minimum	\$4.00 / lb
Summer sausage - cheese or spicy with cheese 25 lb minimum	\$5.00 / lb

BEFORE DROP-OFF

Leaving the hide on is strongly recommended, though it is not an absolute requirement.
Pre-skinned deer often require more cleaning. Quartered deer and roadkill are not accepted.
Call before arrival. Bring your own boxes or coolers for pickup.

BEAR PROCESSING

Hunter pricing and arrival information

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CORE PROCESSING

Standard processing and vacuum sealing	\$225
Caping	Included
Breakfast sausage	Additional \$2.00 / lb
Brats	Additional \$3.00 / lb
Rush wild-game processing, when available	Additional \$50

CUT SELECTIONS

PLAN YOUR FREEZER

Whole or half back straps; chops; steaks; roasts; ribs; and burger.
Call ahead to confirm the shop is accepting bear and to coordinate arrival.
Northwoods serves local hunters and many hunters visiting the western Upper Peninsula.

IMPORTANT

The \$225 standard bear price includes caping.
Call to confirm specialty availability and quantities before placing your order.