

## Standard Deer Processing Prices

**\* PAYMENT REQUIRED AT DROP OFF \***

**We Keep Hide** .....\$90.00

*Includes skinning, cutting, wrapping, grinding, and freezing*

**Hide Returned** .....\$100.00

*Includes skinning, cutting, wrapping, grinding, and freezing*

**Caped for Shoulder Mount** .....\$125.00

**Tube Caped (Must Request)** .....\$140.00

*Includes cutting, wrapping, grinding, freezing, and capping  
(not responsible for hides, horns and capes)*

No hide credit will be issued for damaged or 1/2 hides.

\_\_\_\_\_ **Sausage Only Special** \_\_\_\_\_

Deer **completely** boned out for Northern Trails Sausage

**Absolutely NO CUTS OR GROUND.**

Sausage must be made here; sausage processing is extra.

**We keep hide** ..... \$80.00

**Hide returned** ..... \$90.00

**Cape Returned** .....\$100.00

Prices subject to change without notice

**\*Any meat not picked up after 14 days  
will be charged**

**\$1.00 per day storage fee  
Not responsible for meat after 14 days.**

## Venison

### TENDERLOIN

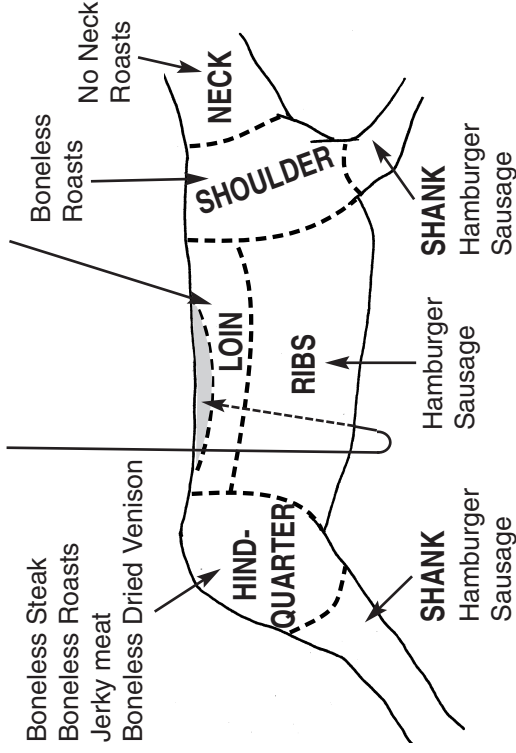
2 Small strips of meat located on the inside of the deer cavity. Boneless Butterfly Chops  
Boneless Whole Loins

Boneless Steak

Boneless Roasts

Jerky meat

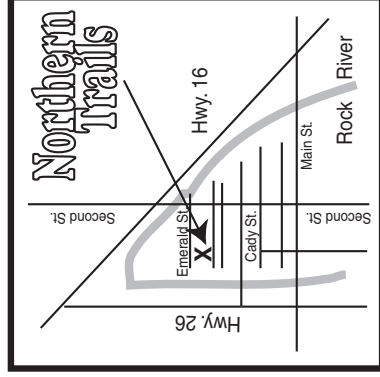
Boneless Dried Venison



*Any cuts you do not want, go into hamburger, stew  
or any of our sausage products.*

VISIT US AT  
[NORTHERNTRAILSMEATS.COM](http://NORTHERNTRAILSMEATS.COM)

(920) 261-7807 • Fax: (920) 261-2688



109 Emerald St.  
Watertown, WI 53098

# Northern Trails

Meats & Country Market



**COMPLETE  
DEER PROCESSING  
SERVICES**  
YEAR ROUND

### Gun Season Hours:

7 am to 6 pm: Daily  
7 am to 11 am: Thanksgiving Day

### Regular Hours: All Year

9 am to 5 pm: Monday - Friday  
8 am to noon: Saturday  
Closed: Sunday

## How it Works

All deer will be individually tagged and kept separate

- Must notify us if CWD tested
- All steaks, roasts & chops will be boneless (we will not cut thru spinal cords or bones)

You're guaranteed your own boneless deer cuts back! Each deer is tagged with a number which stays with the meat from the time you drop it off to the time you pick it up.

We take great care in our custom deer processing. We thoroughly wash all carcasses before boning, and paper wrap each deer individually.

Our deer processing procedures vary during different times of the year. Generally, all check-ins are done at our retail store. All boneless meat for sausage processing is checked in at the store ALL YEAR !

**We have a refrigerated trailer available for after-hours deer carcass drop off during bow season only. Please follow directions on trailer.**

All sausage meat is frozen the day it arrives, to keep it at its freshest, until we are ready to process it into sausage. We strive to give our customers the very best products as quickly as we can. But, do remember, quality does take time. We assure you that the wait will be well worth it!

**BE SURE TO SPECIFY IF YOU WANT YOUR TRIM KEPT SEPARATE**

- Must have 50 lb. batches per item (34 lbs of trim)
- 75¢ per lb. charge will be added to your bill
- All tested deer **MUST** have TRIM kept separate until results are provided

## Our Sausage Menu

All smoked sausage is hickory-smoked (in our own smokehouse), and vacuum packaged to keep it at its freshest. **ALL SAUSAGE IS PRICED AT GREEN WEIGHT.**

<b>Summer Sausage</b> (1-1 <sup>1</sup> / <sub>2</sub> # pkgs.) . . . . .	<b>\$3.00 lb.</b>	<b>Bratwurst</b> (2# pkg., 8 pcs.) . . . . .	<b>\$3.00 lb.</b>
Plain, Garlic, Onion & Garlic, Jalapeño, Cajun		Regular, Mild Italian, Polish, Cajun, Beer & Onion, Hot Italian or Hungarian, Jambalaya	
<b>Summer Sausage with Cheese</b> (1-1 <sup>1</sup> / <sub>2</sub> # pkgs.)	<b>\$3.50 lb.</b>	<b>Specialty Bratwurst</b> (2# pkg., 8 pcs.) . . . . .	<b>\$3.25 lb.</b>
Garlic & Cheddar, Jalapeño & Cheese, Pepper Jack		Bacon Cheeseburger, Cheesy Beer, Pepper Jack, Jalapeño & Cheese, Mushroom & Swiss, Hot Wing & Blue Cheese, Philly Cheese Steak	
<b>Garlic Slicing Summer</b> (1# pkg.) . . . . .	<b>\$3.00 lb.</b>	<b>Breakfast Links</b> (1# pkg., 12 pcs.)	<b>\$3.00 lb.</b>
<b>Hot Stix</b> (2# pkg.) . . . . .	<b>\$3.75 lb.</b>	Regular, Maple, Apple Cinnamon . . . . .	<b>\$3.00 lb.</b>
Plain, Garlic, Cajun, Jalapeño, Red Hot, BBQ		<b>Bulk Sausage</b> (1# pkg.) . . . . .	<b>\$2.50 lb.</b>
<b>Hot Stix with Cheese</b> (2# pkg.) . . . . .	<b>\$4.00 lb.</b>	Breakfast, Medium Italian	
Pepper Jack, Garlic & Cheddar, Jalapeño & Cheddar, Hot Wing & Blue Cheese		<b>Venison Bacon</b> (1# pkg.) . . . . .	<b>\$3.25 lb.</b>
<b>Wieners</b> (1# pkg., 8 pcs.) . . . . .	<b>\$3.00 lb.</b>	<b>Gyro Meat</b> (1# pkg.) . . . . .	<b>\$3.25 lb.</b>
<b>Cheddar Wieners</b> (1# pkg., 8 pcs.) . . . . .	<b>\$3.25 lb.</b>	<b>Venison Jerky</b> . . . . .	<b>\$4.50 lb.</b>
<b>Cheddar "Z" Best</b> (2# pkg., 8 pcs.) . . . . .	<b>\$3.25 lb.</b>	Regular and Honey (Approx 50% shrink - 2lb. meat = 1lb. Jerky)	
<b>Ring Bologna</b> (1# pkgs.) . . . . .	<b>\$3.00 lb.</b>	<b>Ground Venison</b>	
<b>Ring Bologna with Cheese</b> (1# pkgs.) . . . . .	<b>\$3.25 lb.</b>	• Straight (includes wrapping) . . . . .	<b>50¢ lb.</b>
<b>Smoked Kielbasa</b>		• Beef added (grinding plus price of beef) .market	
<b>or Fresh Kielbasa</b> (1# pkg., rope) . . . . .	<b>\$3.00 lb.</b>	• Pork added (grinding plus price of pork) .market	
<b>Chorizo (Spicy Breakfast Sausage)</b> . . . . .	<b>\$3.00 lb.</b>	<i>(prices of beef or pork depend on market)</i>	
		<b>Cutting Stew Meat</b> . . . . .	<b>75¢ lb.</b>