

Deer Processing Prices

*** Payment required at drop off ***

We Keep Hide\$55.00

Includes cutting, wrapping, grinding, freezing, and skinning

Hide Returned.....\$65.00

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

Caped for Shoulder Mount.....\$75.00

Includes cutting, wrapping, grinding, freezing and caping (not responsible for hides, horns and capes) No hide credit will be issued for damaged or 1/2 hides.

Entire Deer Boned out for Detjens Northern Trails Sausage

Deer **completely** boned out for Detjens Northern Trails Sausage, **Absolutely No Cuts.** Note: Sausage must be made here; sausage processing is extra. See sausage processing prices (including skinning and boning).

We Keep Hide.....\$40.00

Hide Returned.....\$55.00

Cape Returned.....\$65.00

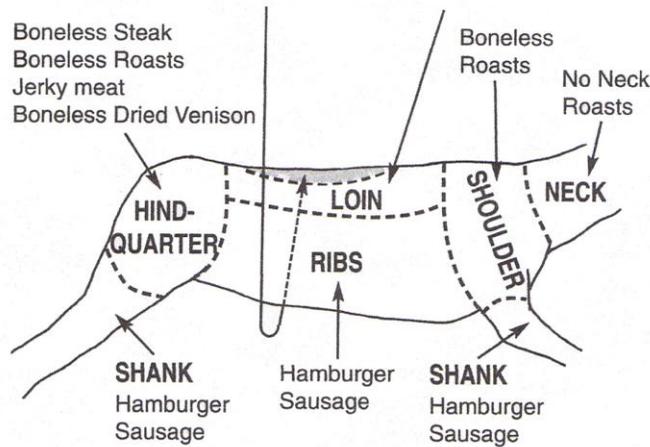
Venison

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

Boneless Roasts
No Neck Roasts

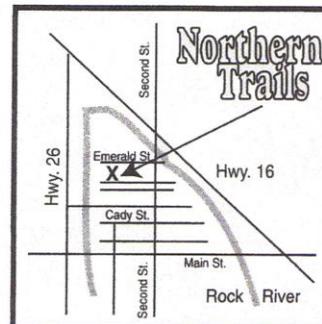


Any cuts you do not want, go into hamburger, stew or any of our sausage products.

VISIT US AT

NORTHERNTRAILSMEATS.COM

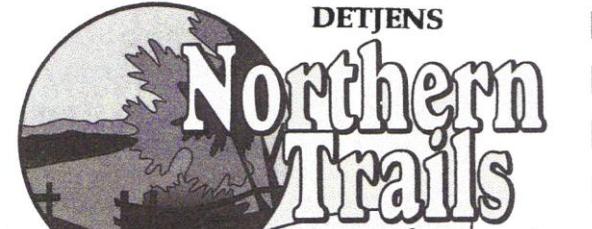
(920) 261-7807 • Fax: (920) 261-2688



**109 Emerald st.
Watertown WI**



DETJENS



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 tagged and kept separate**

***All deer will be boneless**

(We will not cut thru spinal cords or bones)

***All steaks, roasts & chops will be boneless**

***Separate saw available to cut off horns**

We take great care in our custom deer processing. We thoroughly wash all carcasses before boning and hand wrap each deer individually. **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 off your deer to the time you pick it up.**

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 takes time. We assure you that the wait will be well worth it!

(NOTE: BE SURE TO SPECIFY IF YOU WANT YOUR SAUSAGE MEAT KEPT SEPARATE. 25LB. MINIMUM BATCHES PER ITEM, AND AN ADDITIONAL .50 CENTS PER LB. CHARGE WILL BE ADDED TO YOUR BILL.)

Our deer processing procedures vary during different times of the year. Generally, all check-ins are done at our Country Store. All boneless meat for sausage processing is checked in at the store ALL YEAR! **DON'T USE DARK COLORED GARBAGE BAGS!**

Processing times will vary depending on the demand at the time, but rest assured, that we skin, clean and cool all deer within 24 hours of arriving at our processing plant. Processing takes place any where from the day of arrival to no longer than 5 days after arriving...again depending on demand.

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

Our Sausage Menu

All smoked sausage is hickory - smoked in our own smokehouse, and we vacuum package your sausage to keep it at its freshest. All sausage is priced at green weight.

Sausage Processing Prices

Summer Sausage Plain, Garlic, Onion & Garlic, Jalapeno, Cajun (1-1 1/2pkgs).....**\$2.30 lb.**

Summer Sausage with Cheese Garlic with cheddar, Plain with Pepper Jack cheese (1-1 1/2 # pkgs.).....**\$2.80 lb.**

Garlic Slicing Summer Sandwich size (1 lb pkg).**\$2.30 lb.**

Gyro Meat**\$2.50 lb.**

Hot Stix Plain, Garlic, Cajun, Jalapeno, Red Hot, BBQ, (2# pkg. Approx 15 pcs.).....**\$3.20 lb.**

Hot Stix with Cheese Plain with Pepper Jack Cheese, Garlic with Cheddar (2# pkg. Approx 15 pcs.).....**\$3.50 lb.**

Wieners (1 # pkg. 8 pcs.).....**\$2.30 lb.**

Cheddar Wieners (1 # pkg. 8 pcs.).....**\$2.80 lb.**

Cheddar Z Best (2 # pkg. 8 pcs.).....**\$2.80 lb.**

Chilli Z Best (2 # pkg. 8 pcs.).....**\$2.80 lb.**

Ring Bologna (1 # pkg.).....**\$2.30 lb.**

Ring Bologna with Cheese (1 # pkg.).....**\$2.80 lb.**

Smoked Polish, Smoked Brats (2 # pkg, 8 pcs.)...**\$2.30 lb.**

Smoked Kielbasa (1 # rope)..... **\$2.30 lb.**

Fresh Kielbasa (1 # rope)..... **\$2.30 lb.**

Bratwurst (2 # pkg. 8 pcs.) Regular, Mild Italian, Polish, Cajun, Hot Italian, or Hungarian..... **\$2.30 lb.**

Specialty Bratwurst (2 # pkg. 8 pcs.) Cheesy Beer, Beer & Onion, Pepper Jack, Jalapeno & Cheese, **New Mushroom & Swiss** **\$2.80 lb.**

New! Chorizo (Spicy Breakfast sausage)**\$2.00 lb.**

Breakfast Links (1 # pkg. 12 pcs.) Regular, Maple Syrup Apple Cinnamon **\$2.30 lb.**

Bulk Sausage (1 # pkg.) Breakfast, Mild Italian .. **\$2.00 lb.**

Dried Venison Whole Boneless Venison Round ONLY! Smoked & Cured thinly sliced (1 # pkg.)..... **\$2.00 lb.**

Venison Jerky Regular and Honey (Approx 50% shrink) 2 lb meat = 1 lb of Jerky..... **\$3.80 lb.**

Venison Bacon (1 # pkg.)..... **\$2.30 lb.**

Cutting Stew Meat **.50 cents lb.**

Grinding Boneless Venison Only No wrapping **.40 cents lb.**

Grind and Wrap Boneless Venison Includes wrapping and freezing..... **.50 cents lb.**

Beef or Pork added to your ground venison

includes grinding and packaging**\$2.00 lb.**