



Real Life Taxidermy

And Game Processing

Our prices are as listed per-service. Call for inquiries (1)423-525-2560

Packaging and processing prices for White-tail Deer

Cleaning process Fees:

\$15.00 - Skinning of the hide

\$20.00 - Cape for mount (this option for taxidermy mounting)

Standard processing Fee.

\$40 - (Forty dollars) Per-Deer Up to 80lbs hanging weight after hide & head are removed.

\$.50 - (Fifty cents) Per pound there after will be added for each pound over 80 pounds per-Deer.

We offer you The options of cuts or any combination of cuts or processing for your venison. which we have listed as

- 1)Steak
- 2)Roast
- 3)Backstrap meat, whole, sliced or butterflied.
- 4)Tenderloins (whole or slice cut)
- 5)Ground for hamburger.

\$5.00 extra for "Cubed" stew meat.

As a added service We offer extra options below.

\$5.00 - Charge per deer to add beef or pork fat to ground venison.

\$5.00 - Per 25lbs of ground meat for "Breakfast Sausage seasoning"

\$5.00 - For Ultra-thin meat slicing for venison jerky.

We also offer as a convenience, professionally vacuum-sealed packing, instead of freezer paper for longer shelf-life. \$30 extra for whole deer.



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We are licensed to process private domestic cattle.
Please see our "Processing Policy" for more details on requirements

Beef Price list.

We will harvest on farm location (We are not responsible for The remains from the gutting process. We suggest a hole be dig to bury them in.)

Price per head of cattle.

\$60.00 for first head of cattle.

\$30.00 for each head after.

Processing fee of \$0.50 per-pound hanging weight.

Options of cuts or any combination for processing your Beef.

- 1)Steak
- 2)Roast
- 3)Backstrap meat, whole, sliced or butterflied.
- 4)Tenderloins (whole or slice cut)
- 5)Ground for hamburger.

All Beef is prepared and wrapped on white freezer butcher paper.
unless other arrangements have been made prier to harvesting

Hog & Pork Price list.

We will harvest on farm location

(We are not responsible for The remains from the gutting process. We sugest a hole be dig to bury them in.)

Price per Hog.)

\$60.00 for Hog.

\$30.00 for each Hog after.

Processing fee of \$0.50 per-pound hanging weight.

Options of cuts or any combination for processing your Pork.

- 1)Steak
- 2)Roast
- 3)Backstrap meat, whole, sliced or butterflied.
- 4)Tenderloins (whole or slice cut)
- 5)Ground pork for hamburger.

All Pork is prepared and wrapped on White freezer butcher paper.
unless other arrangements have been made prier to harvesting.

***We do not offer vacuum seal packing for private domestic animal harvests at this time.**