

Domestic Processing

All domestic animals must be scheduled prior to slaughter. Prices are based on hot rail weight and include double wrapping. All beef must be brand inspected prior to slaughter, either at our facility, or at home if doing a farm kill.

Slaughter Fees:

Beef	\$75.00
Pigs	\$55.00
Sausage	\$.50/lb
Lambs/Goats	\$50

Processing:

Beef	\$.65/lb
Pork	\$.65/lb *see above*
Lamb	\$60/head
Goats	\$60/head
Smoking	\$1/lb (hams and bacons)
¼ fee	\$35/quarter
Tenderizing	\$15/half beef

We do accept Visa, MasterCard, Discover Card and American Express. Shipping is available through Wild Game Transport. We will box and prepare your animal for shipping or for the airline.

ALL MEAT NOT PICKED UP WITHIN 10 DAYS WILL BE SUBJECT TO STORAGE FEES OF \$10.00/DAY. ALL MEAT NOT PICKED UP WITHIN 30 DAYS WILL BE SOLD FOR THE COST OF PROCESSING.

ALL SPECIALTY SAUSAGE PRODUCTS WILL HAVE A REQUIRED AND NON-REFUNDABLE 50% DEPOSIT AT DROPOFF NO EXCEPTIONS.



**We have moved!
Our new Address:
1301 20 Road
Fruita, CO 81521**

**Quality Custom and Wild Game
Processing
Owned and operated by
Dan and Michelle Gillilan**

Wild Game Processing

All animals must be tagged with the proper DOW tag.

There will be an additional fee for adding beef or pork suet to the hamburger.

Elk	\$.85/lb (\$215min)
Boneless Elk	\$250.00
Deer small	\$100.00
large	\$125.00
Antelope	\$100.00
Moose	\$.84/lb (\$215min)
Buffalo	\$.84/lb (\$215min)

Hamburger Grinding

Only applies to meat brought in for just grinding that was processed by customer.

Wrapped	\$1.50/lb + suet
No-Wrap	\$1.00/lb+suet

Suet

These prices are based on market price and are subject to change at any time.

Beef	\$1.50/lb
Pork	\$1.75/lb

Tenderizing (all steaks)

Deer, Antelope	\$20.00
Elk, Buffalo, Moose	\$30.00

Skinning

(Time Permitting)

Deer	\$40.00 + \$20.00 to cape
Elk	\$75.00 + \$35.00 to cape
Antelope	\$40.00 + \$20.00 to cape
Moose	\$75.00 + \$35.00 to cape

Rush Processing

These prices are in addition to the processing fee for any animal needing processed ahead of the others in line.

Deer	\$50.00
Elk	\$100.00
Antelope	\$50.00
Moose	\$100.00
Buffalo	\$100.00

A \$.50/lb boning fee will be charged to prepare meat for sausage and jerky. (This fee does not apply to whole animals that we are also processing steaks out of) All specialty sausage orders will require a deposit of 50% of the estimated total or otherwise determined at time of drop off. All deposits are surrendered in the event of non-payment. No orders will be processed until deposit is paid.

Fresh Ground Bulk Sausage

Product finished with 20% gain, price based on finished weight. There is a 15lb minimum per order.

\$3.50/lb Breakfast, Hot Breakfast, Italian, Hot Italian, Maple, German Chorizo, Cajun

Linked Sausage

This product is finished with a 20% gain. Prices are based on finished weight. There is a 15lb minimum per order. We can add mozzarella, cheddar, pepper jack, or swiss to any order for \$1.00. /lb. more.

\$5/lb /\$6 with cheese or bacon
Breakfast, Hot Breakfast, Italian, Hot Italian, German, Chorizo, Cajun, Jalapeño Brat, Jalapeno Cheese Brat, Tailgater Brat, Mushroom Swiss Brat, Cheddar Brat, Bacon Ranch Brat

Specialty Smoked Products

All charged on finished weight. We can add mozzarella, cheddar, swiss, or pepper jack cheese to any order for an addition \$1.00/lb. 15lb minimum per kind. **DEPOSIT IS REQUIRED AT THE TIME OF DROP OFF.**

Teriyaki Stick	\$10.00/lb
Hickory Stick	\$10.00/lb
Pepper Stick	\$10.00/lb
Hunter Stick	\$10.00/lb
Jalapeno Stick	\$10.00/lb
Jalapeno 3 cheese	\$10.00/lb
Habanero Cheese	\$10.00/lb
Green Chili Cheese	\$10.00/lb

Summer Sausage	\$8.00/lb
Salami	\$8.00/lb

All customer orders are processed separately.
We will never mix orders, even on smoked products. **You are guaranteed you get back what you bring in.**