

Deer & Wild Game Processing

Deer • Wild Hogs • Elk • Moose • Antelope



Pricing for Wild Game Processing

We slice and tenderize backstraps, round steaks, and tenderloins.

We Make:

Hickory Smoked Link Sausage

Hickory Smoked Home Style Salami

Southern Breakfast Patty Sausage

Italian Breakfast Sausage

Cajun Garlic & Green Onion Sausage

Jalapeno & Cheese Sausage

Processing	\$15.00 + \$1.35 per lb
Pork added at approx 40%	per lb additional pork \$2.25
Beef added at approx 30% to venison burger	per lb additional beef \$2.25

NOTE: Our standard pork and beef recipe % added to venison cannot be changed. We must use our own pork and beef in your sausage or burger.

Seasoning added to Sausage	price per lb	\$0.25
Seasoning added to Salami	price per every 25 lbs	\$10.50
USDA Chuck Beef added to Salami at 39%	per lb	\$3.45
Jalapeno & Cheese Sausage	per every 18 lbs boneless meat	\$7.00
Deer Bacon	extra charge per 18 lb batch	\$7.00

Terms of acceptance for deer meat:

We accept whole, half, quartered or boneless deer meat.

No extra charge for boning. It is included in the \$15.00/\$1.35 per pound price.

Deer must be skinned before we can accept.



We process every deer individually. If you bring in good meat, you get back good meat – Guaranteed.

----- Pricing Examples -----

Bring Us: 25 lbs Boneless Meat

Have it made into: All Smoked Sausage

Processing - \$15.00 + \$1.35 per pound = \$48.75

10 lbs pork fat added = \$22.50

Seasoning = \$8.75

Total = \$80.00

Cost per pound = \$2.29

Bring Us: 50 lbs Boneless Meat

Have it made into: All Smoked Sausage

Processing - \$15.00 + \$1.35 per pound = \$82.50

20 lbs pork fat added = \$45.00

Seasoning = \$17.50

Total = \$145.00

Cost per pound = \$2.07

Bring Us: 100 lbs Boneless Meat

Have it made into: All Smoked Sausage

Processing - \$15.00 + \$1.35 per pound = \$150

40 lbs pork fat added = \$90.00

Seasoning = \$35.00

Total = \$275.00

Cost per pound = \$1.96

Of your Deer Meat use: 18 lbs Boneless Meat

And, have it made into: Salami

Processing - \$1.35 per pound = \$24.30*

7 lbs beef ground chuck added = \$24.15

Seasoning = \$10.50

Total = \$58.95

Cost per pound = \$2.36

*\$15 fee would have been paid with initial order

The above examples are products which require extra fat and seasoning. If the products you desire require no extra fat and/or seasoning, your cost will only be \$15 + \$1.35 per pound.

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All Meat at Cutrer's is:

cut or ground Fresh,
Specially Double Wrapped,
then Flash Frozen, Locking In Freshness and Flavor.

We use NO CHEMICALS & NO PRESERVATIVES.

You get the Best Flavor and Most Tender Meat.

When you have your Wild Game made into Sausage, you get Cutrer's Sausage, a Secret Family Recipe Over 100 Years Old



Our Secret Recipe Seasoning...

Over 100 years ago, as a young man in the late 1800s, our grandfather created a special seasoning and recipe for his sausage that sets it apart from all others. It is very detailed, with specific standards for each ingredient, and how they are combined, blended and left to rest. It has remained a closely guarded secret in our family for 3 generations.

All Natural Casing...

Synthetic casing is used industry wide. We use natural casing. It costs more, but it tastes better and does a better job of letting the hickory smoking flavor penetrate into the sausage meat. It allows the smoking to really flavor the sausage, makes for better cooking and curing in the smoker, and gives the sausage that tender, yet crispy texture.

Real Hickory Smoking...

Now the ingredients come to life! As they cook and cure in the smoker - smoke made by smoldering real hickory wood - the meat, the juices and seasoning, and the subtle hickory flavoring all simmer and react, cooking inside that natural casing. The hot juices flavor the casing and give it its crispness and texture.

And Now it Rests...

Before packing, the sausage rests in a cooler to finish curing. Every step in the process has its specific time and temperature, every detail is accounted for, to bring you the taste, the texture and the aroma of a truly premium hickory smoked sausage.

**To find out more about processing your wild game at Cutrer's,
call Raymond Cutrer at (985) 514-7700**

Cutrer's Meat Market & Slaughterhouse

74621 N River Rd, Kentwood, LA 70444

Market: (985) 229-2478 • Raymond Cutrer: (985) 514-7700 • www.cutrers.com • sales@cutrers.com

Just a couple minutes east from I-55. Take the Hwy 38/Kentwood exit thru Kentwood approx. 2 miles to N River Rd. Check our web site for directions.