

CUSTOM WILD GAME PROCESSING

All wild game carcass drop offs are by appointment only (space is limited).

Please call 1-306-978-8838

Processing Information for Hunters:

- ✂ All wild game carcasses must be dropped off skinned and clean. Clean carcasses without excessive damage (gunshot or improper bleeding) will always yield a better product than that which arrives dirty or badly damaged. Game that arrives dirty or poorly dressed will be subject to extra charges or refused.
- ✂ Game meat that is in poor condition will be trimmed hard to leave quality meat for processing and consumption.
- ✂ All trim/carcasses accepted will be inspected before processing for cleanliness, hair, dirt, and physical contaminants. If the trim/carcass is deemed contaminated, we will inform you by telephone.
- ✂ All wild game received must have a license number provided before processing. All carcasses must be tagged.
- ✂ We offer a variety of Fresh and Smoked Sausages. Our minimum batch sizes are 20lbs of each variety. For example, if you are adding pork to your wild game, 13 Lbs. of wild game plus 7 Lbs. of pork = 20 Lbs. sausage.
- ✂ We only use fresh pork, beef, and premium spices to complement our sausages.
- ✂ A deposit of 30% will be charged for all orders. Orders not picked up after 7 days (from completion) will be charged storage fees
- ✂ Due to the high volume of wild game processing orders and requests we cannot provide firm-completion deadlines. If a time estimate is provided, please remember it is only an estimate.

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Tips for Turning Wild Game into Premium Quality Sausage

- ✂ Keep your meat **clean** and **cold**!
- ✂ Use **Food quality freezer bags or containers** when storing or handling your wild game. Please note that garbage bags are often chemically treated or perfumed, which will transfer to your meat.
- ✂ **Make your cuts boneless**. Removing the bone, removes much of the wild taste from the meat.
- ✂ **Bone out and freeze your trim**. It will store better and longer than sausage or processed meats. Freezing your wild game in 10, 15 or 20 lbs. batches and making smaller batches of sausage guarantees a fresher product.
- ✂ Good luck on your hunt!