

Custom Wild Game Processing

All wild game carcass drop offs are by appointment only (space is limited) from 9am-6pm Mon-Sat.
Please call 1-306-978-8838 to book.

Processing Information for Hunters:

- ✂ All wild game carcasses must be dropped off skinned and clean. Elk and Moose should be quartered. 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 be refused.
- ✂ Game meat (including trim) that is in poor or dirty condition will not be processed.
- ✂ 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 or treaty number provided before being accepted. All carcasses must be tagged. **We will not process your wild game without this information.**
- ✂ We offer a variety of Fresh and Smoked Sausages. Our minimum batch sizes are 25lbs for fresh and smoked sausage and 10lbs for jerky. For example, 17lbs of wild game + 8lbs of pork = 25lb batch
- ✂ We only use fresh pork, beef, and premium spices to complement our sausages.
- ✂ All orders are completed in the order they are received.
- ✂ A deposit 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.

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 that freezes quicker.
- ✂ Good luck on your hunt!