

PICK-UP & PAYMENT

- We are no longer accepting any bear and bear meat.
- We will call you when your deer is done.
- Fresh meat should be picked up within 3 days of being called.
- Processed meat should be picked up within 3 days of being called.
- We cannot be responsible for meat not picked up within the above said time.
- Payment in full is required when picking up fresh meat.
- Storage fees will be added to all product not picked up in accordance to our pickup policy as stated above. Rate is \$20.00 per order per week.

DROP-OFF COOLER AVAILABLE for After Hours Convenience.

*Please follow ALL posted instructions
when dropping off your deer.*

**Please call before dropping off deer
after 5PM weekdays
and anytime on weekends.**

717-933-1142

ALL MEAT IS KEPT SEPARATE.

★ WE GUARANTEE ★

**THE MEAT YOU BRING IN
IS THE MEAT YOU TAKE HOME.**

PRICING GUIDE

Skin and/or Cut (Whole/Quartered Deer) .	\$115.00/ea.
Deboning Charge (Partial Deer)	\$2.50/lb.
Caping Charge	\$50.00/ea.
Notch Antlers	\$15.00
Head Removal	\$5.00
Hot Dogs (Plain)	\$4.29/lb.
w/Cheese	\$5.29/lb.
Zesty w/Cheese	\$5.29/lb.
Sweet Bologna	\$2.29/lb.
Hunter Bologna (Plain)	\$3.29/lb.*
w/Cheese	\$4.49/lb.*
"Hillbilly" Ring Bologna (Plain)	\$4.29/lb.*
w/Cheese	\$5.49/lb.*
w/Horseradish and Cheese	\$5.69/lb.*
Deer Stix	\$4.99/lb.*
w/Cheese	\$6.09/lb.*
Jerky (Sliced)	\$6.29/lb.
Fresh Sausage	\$2.00/lb.
Smoked Sausage	\$2.49/lb.
Breakfast Links	\$2.99/lb.
Deer Bacon (Original)	\$5.19/lb.
w/Pepper	\$5.29/lb.
Deer Hams (Per Hind Quarter)	\$25.00/ea.
Deer Scrapple (Incl. Pork/Beef W/F)	\$30.00/pan
Beef or Pork Trim	Market Price
Bacon Pieces	Market Price
Grinding	\$1.00/lb. w/\$10 min.
Patties (Incl. Vac & Freeze)	\$2.89/lb.
Dried Deer (Incl. Chipping/Slicing)	\$3.29/lb.
Vacuum & Quick Freezing	\$1.00/lb.

***THESE ITEMS GET BEEF OR PORK TRIM ADDED
AND BILLED ACCORDINGLY.**

PRICES ARE SUBJECT TO CHANGE ACCORDING TO MARKET PRICE.
WE ACCEPT CASH, CHECK, OR CREDIT CARDS.



**2023
DEER & WILD GAME
PROCESSING
717-933-1142**



**MYERSTOWN, PA
TWINPINESCUSTOMMEATS.COM**

ABOUT OUR PRODUCTS

Sweet Bologna

This bologna is an old-fashioned Pennsylvania Dutch Sweet Bologna, sweet and not too spicy. This product should keep for 1-2 weeks in your refrigerator. To keep for longer periods of time, we recommend that you freeze it. Minimum of 20 lb.

Hillbilly Ring Bologna

Hillbilly Ring Bologna comes in 3 different flavors: Plain, Cheese and Horseradish with Cheese. All flavors are made with 25% pork added. These bolognas will keep well for 7-10 days in standard refrigeration or even longer if frozen. Minimum of 20 lb. – 15 lb. venison and 5 lb. pork trim.

Hunter Bologna

Hunter Bologna is a snack bologna much like summer sausage except it is spicier. This product should keep in a refrigerator for approximately 2 weeks. Plain or w/cheese. Minimum of 20 lb. – 15 lb. venison and 5 lb. pork trim.

Dried Venison

This product takes at least 8-10 weeks to be fully cured, smoked, and dried. The end result yields a product much like dry beef. We believe the product is worth the wait. Minimum of 5 lb.



"THE BITTERNESS OF POOR QUALITY IS REMEMBERED LONG AFTER THE SWEET TASTE OF LOW PRICE IS FORGOTTEN."

Deer Stix

We have 6 flavors of stix to offer: Sweet, Mild, Hot, Honey, Sweet Teriyaki, and Trail. We will be adding 25% Beef Trim to all sticks, and Beef will be billed at market price. Deer Stix should keep in your refrigerator for approximately 30 days. Plain or with cheese is a minimum of 20 lb. - 15 lb. venison 5 lb. beef trim.



Jerky

We offer a whole-muscle jerky in 3 flavors – BBQ, Regular and Teriyaki. We can only use certain pieces of meat for this, hindquarter or loin meat. This product takes a lot of time to make, but the end result is very delicious! Minimum of 5 lb.

Fresh Sausage

Enjoy a tasty sausage sandwich made from your deer meat and grilled to perfection on your grill! We can use any part of the deer to grind into sausage. We offer a variety of flavors including: Country, Sweet Italian, Hot Italian, Cracked Black Pepper, Maple Breakfast Links, and Smoked Sausage. All sausages are refrigerated or frozen. Minimum order is 20 lb./flavor. **NOTE:** We highly recommend adding pork or bacon trim to keep sausage moist while cooking!

NOTICE:

All pork or beef trim added to the following products will be billed at current market price.

- Hillbilly Ring Bologna
- Hunter Bologna
- Deer Stix

Deer Ham

A Naturally Smoked Ham from your own deer! This product can be bone-in or boneless, and we can slice it or let it whole. Minimum is 1 hindquarter.

Hot Dogs

We are pleased to offer our very own Hot Dogs! Made with the highest quality ingredients and smoked in all-natural smoke, we are sure you will enjoy. Plain, Cheese, or Zesty. 10lb. meat yields approximately 20lb. Hot Dogs, due to pork trim and ingredients added. Keeps up to 2 weeks in refrigerator; freeze to retain freshness. Keep in mind that all hot dogs are billed on finished weight.

Deer Bacon

Choose from our black pepper or our original deer bacon. This tasty product is great for breakfast, BLTs, or just plain. We use 50% deer meat and 50% bacon trim to make a very tasty finished product. Minimum is 5lb. deer plus 5lb. bacon, which equals a 10lb. batch.

Deer Scrapple

We are offering our own recipe for Scrapple to be made from your deer. We need ½ lb. of boneless meat from your deer for each pan of scrapple to be made. Scrapple is made in mixed batches. Pricing includes Slicing, Vac Packing & Freezing.

