



www.cypressvalleymeatcompany.com

Vilonia

1326 Hwy 64 (GPS 1 Patrick Lane)
501-796-2174
Mon-Friday 8 – 6
Sat 8 – 5 Sun 12 -2 (open Mid Oct)

Pottsville (Ice Chest Only)

5951 Hwy 64
479-968-6330
Mon –Fri 8 - 5
Saturday 8 – 12

Wild Game Processing Fees (2018 season)

Processing Charges:

\$1.50 per lb Bone in

\$1.00 per lb Boneless

EXCESSIVELY Dirty and or Hairy .25 lb extra

(Vilonia Only)

Skin **\$35.00**

Gut **\$15.00** Extra

Cape **\$10.00** Extra

Flat Fees: **\$5.00 extra to CUT Jerky meat**

Processing Max charge of **\$89 per Deer ONLY (Bone In)** meaning you will get charged up to but no more than \$89 on standard cut. Standard cut includes Steaks, Roast, Burger, etc. **Does not apply to Elk, Antelope, Wild Hog** Standard Cut does not include **Breakfast Sausage & Specialty Items.**

\$ 1.00 lb additional B Sausage (Min 10 lbs each Reg OR Hot) Bacon charged market price

Specialty Items Can take (2-4 weeks)

Summer Sausage (approximately 3 lb stick) If boneless is **CLEAN** no processing fee on Specialty items.

Non Deer species takes min 25 lbs to make 1 flavor of specialty items (Elk, Antelope, W Hog)

Regular	\$10.00 per stick
Cheese Only	\$11.00 per stick
Cheese and Jalapeno	\$12.00 per stick
Pepper Jack Dynamite	\$14.00 per stick

Fresh Sausages (approximately 1 lb pkg)

Bratwurst Links	\$3.00 per lb
Polish Sausage Links	\$3.00 per lb
Italian Sausage Links or 1lb pkg	\$3.00 per lb

Smoked Sausage Snack Sticks (approx 1 lb pkg)

Flavors: Teriyaki, BBQ, Tex Mex	\$6.00
Habenero & Cheese, Cheesy	\$8.00

All Products Vacuum packed for freshness & extended shelf life at no extra charge