



WILD GAME PROCESSING

BORYSKI'S BUTCHER BLOCK

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CUSTOM PROCESSING

WILD GAME • BEEF • PORK • LAMB

BASIC SERVICES

| | | | |
|---|---------|------------------|---------|
| Cutting • Wrapping • Grinding • Freezing | | \$1.25/lb | |
| MINIMUM CHARGE | \$85.00 | SKINNING | \$75.00 |
| OFF-LOADING/HANDLING FEE | \$50.00 | BONE DISPOSAL | \$20.00 |
| EXTRA CLEANING | \$25.00 | | |

Prices per animal. Handling fee is for animal/game meat of 200lbs+

CUSTOM SMOKED SAUSAGE

Price Includes: Pork, Seasoning, Stuffing, Smoking

Cost reflects the cost of finished product.

33lb minimum for individual orders/15lb minimum for batch orders

| | |
|---|-----------|
| Sticks | \$3.95/lb |
| Smokies | \$3.75/lb |
| Rings | \$3.50/lb |
| Cold Cuts | \$3.25/lb |
| Fresh Frying | \$2.55/lb |
| <small>Price for Fresh Frying Sausage based on wet weight</small> | |

| RECIPES | |
|-----------|--------------|
| Beer | Honey Garlic |
| Bratwurst | Pepperoni |
| Farmer | Polish |
| Ham | Salami |
| Hickory | Summer |

| JERKY | |
|---|---|
| <small>Prices for Jerky based on wet weight</small> | |
| Sliced | \$7.00/lb <small>25 lbs. min. order</small> |
| Ground | \$6.00/lb <small>30 lbs. min. order</small> |

MISCELLANEOUS

\$10.00 Minimum Charge

| | |
|---------------------------------------|-----------|
| Dividing & Multiple Invoices | .15¢/lb |
| Vapour Proof Wrapping (Freezer Paper) | .65¢/lb |
| 1lb Multi-Vacuuming | \$1.00/lb |
| 2lb Multi-Vacuuming | .75¢/lb |
| 3lb Multi-Vacuuming | .50¢/lb |
| Grinding Only | .65¢/lb |
| Grinding & Packaging | \$1.30/lb |
| Grinding, Seasoning, & Making Patties | \$2.00/lb |
| Meat Tenderizing | \$2.00/lb |
| Custom Curing & Smoking | \$2.00/lb |
| Custom Smoking (Minimum 30lbs) | \$1.50/lb |
| Custom Wrapping & Slicing Bacon | \$2.00/lb |

| DIY SAUSAGE MAKING | |
|--------------------|--|
| We can provide: | |
| Seasoning | |
| Casing | |
| Pork | |

| EXAMPLE | |
|--|--|
| 33lbs wild game meat | |
| 17lbs pork | |
| 10lbs water & seasoning | |
| =approx. 60 lbs before smoking | |
| =approx. 54lbs ready-to-eat weight | |
| <small>Approximately 10-15% total volume loss can occur during smoking/cooking process; exact numbers may vary depending on batch.</small> | |

All services are subject to a minimum charge • All prices are subject to GST & PST