



# WILD GAME PROCESSING

## BORYSKI'S BUTCHER BLOCK

#7-2210 Millar Avenue  
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### CUSTOM PROCESSING

WILD GAME • BEEF • PORK • LAMB

### BASIC SERVICES

<b>Cutting • Wrapping • Grinding • Freezing</b>		<b>\$1.25 / lb</b>	
<b>MINIMUM CHARGE</b>	<b>\$100.00</b>	<b>SKINNING</b>	<b>\$75.00</b>
<b>OFF - LOADING / HANDLING FEE</b>	<b>\$ 50.00</b>	<b>BONE DISPOSAL</b>	<b>\$20.00</b>
<b>EXTRA CLEANING</b>	<b>\$ 30.00</b>		

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

### CUSTOM SMOKED SAUSAGE

Price Includes: Pork, Seasoning, Processing, Smoking

Cost reflects the cost of finished product.

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

<b>Sticks</b>	<b>\$4.50/lb</b>
<b>Smokies</b>	<b>\$4.25/lb</b>
<b>Rings</b>	<b>\$4.00/lb</b>
<b>Cold Cuts</b>	<b>\$3.75/lb</b>
<b>Fresh Frying</b>	<b>\$3.00/lb</b>

Prices for Fresh Frying Sausage based on wet weight

<b>RECIPES</b>	
<b>Beer</b>	<b>Honey Garlic</b>
<b>Bratwurst</b>	<b>Pepperoni</b>
<b>Farmer</b>	<b>Polish</b>
<b>Ham</b>	<b>Holiday</b>
<b>Mennonite (Gluten Free)</b>	<b>Summer</b>

<b>JERKY</b>	
Prices for Jerky based on wet weight	
<b>Sliced</b>	<b>\$8.00/lb</b> 25 lbs. min. order
<b>Ground</b>	<b>\$7.00/lb</b> 30 lbs. min. order

### MISCELLANEOUS

\$10.00 Minimum Charge

<b>Dividing &amp; Multiple Invoices</b>	<b>.15¢/lb</b>
<b>Vapour Proof Wrapping (Freezer Paper)</b>	<b>.65¢/lb</b>
<b>2lb Multi-Vacuuming</b>	<b>.50¢/lb</b>
<b>Grinding Only</b>	<b>\$1.00/lb</b>
<b>Grinding &amp; Packaging</b>	<b>\$1.50/lb</b>
<b>Grinding, Seasoning, &amp; Making Patties</b>	<b>\$2.00/lb</b>
<b>Meat Tenderizing</b>	<b>\$2.00/lb</b>
<b>Custom Curing &amp; Smoking</b>	<b>\$2.00/lb</b>
<b>Custom Smoking (Minimum 30lbs)</b>	<b>\$1.50/lb</b>
<b>Custom Wrapping &amp; Slicing Bacon</b>	<b>\$3.00/lb</b>

<b>DIY SAUSAGE MAKING</b>	
We can provide:	
<b>Seasoning</b>	
<b>Casing</b>	
<b>Pork</b>	

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

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