



BORYSKI'S BUTCHER BLOCK

#7-2210 Millar Avenue
Saskatoon, SK
S7K 4L1

306-242-3456
shop@boryski.com
www.boryski.com

CUSTOM PROCESSING WILD GAME • BEEF • PORK • LAMB

All custom processing drop offs are by appointment only. Please call to confirm your drop off time. Wild game that is not properly dressed may be subject to additional charges or refusal. Minimum charge of \$150.00 will apply to all orders. We require a copy of your hunting licence, and tag or treaty number to process your order.

BASIC SERVICES

| | |
|--|-----------|
| Cutting & Wrapping (vacuum packaged)..... | \$1.85/lb |
| Deboning & Grinding..... | \$1.50/lb |
| Offloading & Handling Fee (for orders 200lbs +)..... | \$50.00 |
| Bone Disposal..... | \$20.00 |
| Extra Cleaning Charge..... | \$30.00 |

CUSTOM SAUSAGE

| | |
|---------------------------|-----------|
| Sausage Sticks..... | \$5.00/lb |
| Sausage Rings..... | \$5.00/lb |
| Cold Cuts..... | \$5.00/lb |
| Fresh Frying Sausage..... | \$4.00/lb |
| Fresh Breakfast Sausage.. | \$4.00/lb |

SAUSAGE FLAVOURS

| | |
|---------------------------------|-----------|
| Beer | Hickory |
| Summer Sausage | Pepperoni |
| Farmer | Polish |
| Mennonite (GA) | Holiday |
| Jalapeno Cheese (add \$1.25/lb) | |

prices for sausage based on wet weight • price includes pork, seasoning, processing, smoking • all sausage batches are produced in minimum 50 lb increments

JERKY

| | |
|-------------------|------------|
| Sliced Jerky..... | \$10.00/lb |
| Ground Jerky..... | \$10.00/lb |

JERKY FLAVOURS

| |
|----------|
| Original |
| Sriracha |

prices for jerky based on wet weights

OTHER SERVICES

| | |
|--|--------------|
| Dividing & Multiple Invoices..... | \$20/invoice |
| 2lb Multi-Vac Packaging..... | .60¢/lb |
| Grinding & Packaging..... | \$3.00/lb |
| Grinding, Seasoning, Patty Making..... | \$3.50/lb |
| Custom Curing & Smoking..... | \$3.00/lb |
| Custom Smoking (minimum 30 lbs)..... | \$2.00/lb |
| Custom Bacon Slicing & Wrapping..... | \$3.00/lb |
| Additional Beef..... | \$5.00/lb |
| Additional Pork 80/20..... | \$2.75/lb |
| Additional Pork 60/40..... | \$2.50/lb |

EXAMPLE

33lbs wild game meat +
17 lbs pork +
10 lbs water & seasoning
= approx. 60 lbs before
smoking
= approx. 54 lbs finished
weight

ASK US ABOUT DIY SAUSAGE MAKING SUPPLIES!

Items are vacuum packaged by type of cut/product.
Ground meat is individually wrapped into 2 lb balls unless otherwise requested.

All prices are subject to tax • Clients can be held liable for not disclosing buckshot as it has potential to damage our equipment • We have the right to refuse any wild game that was not properly stored or dressed • approximately 10-15% total volume loss can occur during smoking/cooking process

Updated March 2021; Prices Subject To Change