



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	Teriyaki
Sriracha	

prices for jerky based on wet weights

OTHER SERVICES

Dividing & Multiple Invoices.....	\$20/invoice
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.....	\$2.99/lb
Additional Pork 60/40.....	\$2.99/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 November 2021; Prices Subject To Change



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DATE **PHONE**
NAME **EMAIL**
TAG/SEAL **HUNTING LICENSE #**
OR TREATY #
attach photo copy of hunting licence and/or treaty licence
TYPE OF MEAT: DEER MOOSE ELK PORK BEEF LAMB TRIM OTHER

WEIGHT:

CUTTING INSTRUCTIONS

CHOPS OR STEAKS (\$1.85/LB): 3/4IN 1IN 1 1/4IN
ROASTS (\$1.85/LB): 3LB 4LB 5LB 6LB 7LB
DEBONING FOR TRIM (\$1.50/LB):
GRIND TRIM: YES NO (WILL BE WRAPPED IN 2 LB PACKAGES)
KEEP BONES: YES NO

JERKY

CUSTOM JERKY (BILLED AT WET WEIGHT):

RECIPE: **MUSCLE \$10.00/LB** **GROUND STRIP \$10.00/LB**

SAUSAGE

CUSTOM SAUSAGE% OR WEIGHT..... **FRESH \$4.00/LB** **SMOKED \$5.00/LB**
GAME TO PORK MIX: 100(NO PORK) 80/20 65/35 50/50

SAUSAGE BATCH #1

RECIPE:

STYLE:
RINGS STICKS FRESH
COLD CUTS SMOKIES

POUNDS PRODUCED:

NOTES:

SAUSAGE BATCH #2

RECIPE:

STYLE:
RINGS STICKS FRESH
COLD CUTS SMOKIES

POUNDS PRODUCED:

NOTES:

SAUSAGE BATCH #3

RECIPE:

STYLE:
RINGS STICKS FRESH
COLD CUTS SMOKIES

POUNDS PRODUCED:

NOTES:

minimum 50lb total meat per batch; limit of 3 batches per order

SPECIAL INSTRUCTIONS:

TOTAL FINISHED WEIGHT

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CLIENT INITIAL.....