

# VILLAGE MARKET

"QUALITY DEER PROCESSING SINCE 1979"

Regular cut includes steaks, burger, roasts and canning meat  
Vacuum packed to your specifications

## \$55.00

Beef Added for \$3.50 lb. • Pork Added for \$2.50 lb. • Suet \$2.00

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### SUMMER SAUSAGE & GERMAN SAUSAGE

4 lb. per stick average

Regular .....	\$8.00	a stick
Hot .....	\$8.00	a stick
Regular w/ Cheddar Cheese .....	\$11.00	a stick
Hot w/ Jalapenos and Pepper Jack Cheese .....	\$11.00	a stick
German Sausage .....	\$8.00	a stick
German Sausage with Pepper Jack Cheese .....	\$11.00	a stick
Jalapeno Sausage .....	\$8.00	a stick

### JERKY

2 lb. minimum ..... \$4.00 lb.

*Available Flavors: Original, BBQ and Inferno*

### PEPPER STICK

2 lb. minimum ..... \$4.00 lb.  
..... with cheese \$4.50 lb.

*Available Flavors: Original and Original with Cheese and Jalapeno*

### BREAKFAST SAUSAGE

2 lb. minimum ..... \$2.00 lb.  
..... with cheese \$2.50 lb.

### BRATS

4 lb. minimum ..... \$4.00 lb.  
..... with cheese \$4.50 lb.

*Available Flavors: Original, Green Pepper, Onion, Jalapeno,  
with Pepper Jack Cheese and Original with Cheese.*

CUBING/TENDERIZING ..... \$5.00 Flat Rate

### SMOKED HIND QUARTER

*Bring us your hind quarter and we will slow smoke,  
slice and package it ..... \$15.00 per Quarter*

### CUSTOM GRINDING

*Bring in your own processed meat or meat that may be in your freezer  
and we can grind it and package it for you. Or we can turn it into any of  
our specialty items of your choice.*

*(Jerky can only be made with steaks) ..... 50¢ per lb.*

### TAXIDERMYPREPARATION - \$25.00

*We can cape out your deer for a head mount. If your deer has been  
caped before it gets here, there will be an \$8.00 charge for the loss of  
the hide.*

### WE BUY DEER HIDES

Our price is based on the current market & varies from year to year. Call for current price.

Village Market Deer Processing is a family owned and operated business since 1979.

We pride ourselves on the quickest turnaround time in the business, all your meat is knife cut boneless, and vacuum packed for freshness. We guarantee your own custom meat returned to you *(except specialty meats) AND WE ARE STATE CERTIFIED!!!!*

### ~ HOURS OF OPERATION ~

September 1st - January 3rd • 7am - 10pm Monday-Friday; 8am - 9pm Sunday  
*(After 5 pm - Please stop first at the front of the store)*

Call ahead for pickups after 5pm.

For weekend pickups, please call before 5pm on Friday *(except the 2 weeks of the regular gun season).*

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