



## KELLY'S DEER PROCESSING

### HOME OF THE "KELLY CUT"

**KELLY CUT**...\$110.00...Plus Hide: Up to 130 Pounds Field Dressed\*  
 Skinning, Washed, Cut, Wrapped & Frozen. \*Freezer storage has limited time\*  
 This custom process includes loins, tenderloins, roasts & burger. Extra time will  
 be invested to **DESINUE** each muscle of the round then, these **GREAT LAKES  
 STEAKS** are left whole for grilling or **HAND CUT** for boneless fillet steaks. For  
 the wife, hunter and chef who enjoys only the **BEST TASTING VENISON.**

\* **Large Deer Processing: Field dressed weight 131 to 150 Pounds add \$25.00**  
**151 to 175 Pounds add \$50.00**  
**176 to 200 Pounds add \$75.00**

\***Field dressed weight includes Antlers, Head, Legs and Hide.**

\***Freezer use is limited. Storage fee will be added as necessary.**

### VENISON SPECIALITY ITEMS / NOT FOR SALE

**PROCESSING PRICES-MEAT TRADED IN FROM YOU / YOUR DEER**

4# Salami or Summer Sausage	2# in =4# Back	\$17.00
2# Hunters Sticks/ Hot, Mild, Teriyaki or Hot Cheese	2# in=2# Back	\$15.00
2# Bratwurst/ Raw, Cooked, Deluxe or Deluxe W/Jal	1# in=2# Back	\$15.00
2# Smoked Polish, Hot Dogs, Raw Italian Links	1# in=2# Back	\$15.00
2# Smoked Breakfast Links Reg/or Jalapeno Cheese	1# in=2# Back	\$15.00
2# Fresh Breakfast or Italian Sausage Chubs	1# in=2# Back	\$10.00
1# Soft Jerky-Pure Muscle Jerky / Reg-Smoked, Honey BBQ, Teriyaki, Cherry Maple or Death Valley	2# in=1# Back	\$15.00
1# Hard Peppered Jerky	3# in=1# Back	\$22.50
Smoked Venison Ham / Dried (fresh weight) 1# lost in smoking		\$5.00 lb

**From your Deer only** SEPARATE SPECIALTY ORDERS AVAILABLE ASK FOR DETAILS

### Game Ranch Deer Processing Prices:

Deer over 200 pounds add \$75.00 Deer over 245 pounds add \$100.00

An additional 10% Service Charge is added to all Game Ranch Deer.

We ship UPS & FED-EX and USPS. Handling fee .. \$25.00 per box plus Ice

Prices listed are w/cash discount. Credit Cards add 5%.

**PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

Colin P. Kelly 231-796-5414 [info@kellysdeerprocessing.com](mailto:info@kellysdeerprocessing.com)