

2023-2024 deer season price list.



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DEER DROP OFF HOURS: Monday, Tuesday, Wednesday, Thursday (8am - 5pm): Friday & Saturday (8am - 8pm): Closed Sun.

DEER PICKUP HOURS: Mon - Fri 8:00am - 5:00pm: Sat 8:00 - 12:00pm (Closed Sun.)

24/6 deer drop off available. This allow customers to deliver deer outside of the above stated hours of operation

Plant personnel will not be onsite to assist you. All instructions posted at the **back of plant.**

<p><i>All meat going into specialty product is grouped together into large batches to ensure proper quality, proper texture, and other key factors</i></p> <p><i>All meat is thoroughly inspected by WMP staff. These factors ensure that you get a high quality product at an economical price.</i></p>		<p><i>Weaver Meat Processing is committed to ensuring that the meat you bring in to be processed as Standard Cut is the meat that you get back</i></p> <p><i>Due to waste disposal challenges that began in 2023 (due to CWD positives in AL), all orders will have a \$5 disposal fee added to the order.</i></p>		
Fresh Specialty Products	hamburger patties	\$2.20	per lb	Standard Cut is your choice of the following cuts of meat
	w/cheese	\$2.70	per lb	
	w/jal	\$2.40	per lb	
	maple breakfast saus bulk	\$2.75	per lb	
	breakfast saus bulk (mild) or (med)	\$2.50	per lb	
	link (mild)	\$3.70	per lb	
	patties (mild)	\$3.50	per lb	
	italian links	\$3.75	per lb	
	fresh andouille links	\$3.75	per lb	
	fresh swiss style brats	\$3.75	per lb	
	boudin links	\$4.30	per lb	
	garlic & onion patties	\$3.50	per lb	
	salisbury steak patties	\$3.50	per lb	
	bacon burger patties	\$4.25	per lb	
	bacon cheese patties	\$4.50	per lb	
meat loaf	\$3.00	per lb		
meatballs (20) pre-sauced feeds 5 people (in a foil pan & ready to bake)	\$10.00	per pan		
Smoked Specialty Products	smoked link saus (mild) or (med)	\$3.70	per lb	
	w/onions, b.pep, & cheese	\$4.20	per lb	
	w/jal & cheese	\$4.20	per lb	
	lil smokies	\$5.00	per lb	
	smoked andouille links	\$3.70	per lb	
	brats w/mango & habanero	\$3.90	per lb	
	brats w/cheese	\$4.20	per lb	
	polish kielbasa links	\$3.70	per lb	
	smoked bacon	\$5.00	per lb	
	smoked deli ham	\$5.00	per lb	
	bologna	\$4.00	per lb	
	w/jal	\$4.20	per lb	
	ring bologna	\$5.00	per lb	
	summer saus	\$4.20	per lb	
	w/cheese	\$4.70	per lb	
	w/jal & cheese	\$4.80	per lb	
	w/pep. jack cheese	\$4.80	per lb	
	hot dogs	\$5.20	per lb	
	w/cheese	\$5.70	per lb	
	w/jal & cheese	\$5.80	per lb	
	snack sticks	\$5.20	per lb	
	w/cheese	\$5.70	per lb	
	w/jal & cheese	\$5.80	per lb	
	sweet maple	\$5.20	per lb	
	jerky reg.	60% shrink	\$9.99	per lb
sweet honey	60% shrink	\$9.99	per lb	
jal	60% shrink	\$9.99	per lb	
<p>Base Processing Prices</p> <p>(Whole Deer) Standard Cut \$90.00 + Specialty Meat if applicable</p> <p>(Whole Deer) All into Specialty Product. \$79.00 + Specialty Meat</p> <p>(Cooler Deer) Standard Cut \$1.30lb + Specialty Meat if applicable</p> <p>(Cooler Deer) All into Specialty Product. \$1.00lb + Specialty Meat</p> <p>(Deboned Cooler Deer) Standard Cut \$1.30lb + Specialty Meat if applicable</p> <p>(Deboned Cooler Deer) All into Burger. \$1.20 lb. + Specialty Meat if applicable</p> <p>(Deboned Cooler Deer) All into Specialty Product.</p> <p>You only pay Specialty Product price per lb.</p>				
<p>Additional Fees and Services if applicable</p> <p>(Adding beef fat to burger) ----- \$2.00 per lb of fat used</p> <p>(Slicing each ham for your homemade jerky) ----- \$10.00</p> <p>(Slicing each loins for your homemade jerky) ----- \$8.00</p> <p>(Expedited Service) within 7 business days ----- \$30.00</p> <p>(Caping deer for wall mount) ----- \$40.00</p> <p>(Gutting deer) ----- \$35.00</p> <p>(Cut off antlers or head) ----- \$8.00</p> <p>(Disposal fee for all orders) ----- \$5.00</p>				
<p>European & Antler Mounts</p> <p>(European Style Mount) Reg. ----- \$85.00</p> <p> w/plaque ----- \$105.00</p> <p> w/self-standing plaque ----- \$130.00</p> <p>(Antlers only Mount) ----- \$85.00</p>				
<p>Misc Information</p> <p>All our products are placed in vacuum pouches then vacuum sealed. Burger and bulk saus. is placed in plastic sleeve (not v. sealed).</p> <p>All Cooler Deer pricing is based on the total lbs of raw meat you bring in to be processed</p> <p>The base price of the whole deer remains the same regardless of deer size based on the fact that processing times are about the same</p> <p>Taxidermy services are provide by 2 individuals we recommend. WMP is not responsible for taxidermy provided by these individuals.</p> <p>Any quartered or deboned deer that is dirty with leaves, twigs, excessive hair, and other undesirable things will incur a \$25 dollar cleaning fee</p>				
<p>Please ensure that any deer coming from CMZ zones are prepared according to AL regulations</p>				
<p>All deer delivered to WMP must have a Game Check confirmation number</p>				