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Deer Processing Options List Vs. 2018-2019

DEER DROP OFF HOURS: Mon, Tues, Thurs, Fri, Sat, 8:00am - 8:00pm: Wed 8:00am - 5:00pm (Closed Sun.)

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

WE NOW OFFER AFTER HOURS DEER DROP OFF 24/6. THIS IS A SELF SERVE OPTION. (Closed Sun.)

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

All meat going into specialty product is grouped together into large batches to ensure proper quality, proper texture, and other key factors
All meat is thoroughly inspected by WMP staff. These factors ensure that you get a high quality product at an economical price.

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.

Fresh Specialty Products

Breakfast Saus. Bulk: Mild or Med	---\$1.55 per lb
Links: Mild Only	-----\$2.15 per lb
Mini-Links: Mild Only	---\$3.00 per lb
Patties: Mild Only	-----\$2.10 per lb
Maple Breakfast Saus. Bulk	-----\$1.75 per lb
(NEW) Links:	-----\$2.10 per lb
Fajita Links	-----\$3.00 per lb
Swiss St. Bratwurst Links	-----\$2.50 per lb
Italian Saus. Links	-----\$2.10 per lb
Bacon Burger Patties	-----\$2.50 per lb
Salisbury Steak Patties	-----\$2.10 per lb
Burger Patties	-----\$1.25 per lb
Burger Patties w/Cheese	-----\$1.50 per lb
Burger Patties w/Jalepeno	-----\$1.40 per lb
Lousiana Style Boudin Link Saus	-----\$3.00 per lb
(NEW) Andouille Link Saus.	-----\$2.10 per lb

Base Processing Prices

(Whole Deer) Standard Cut	\$68.00 + Specialty \$ if applicable
(Whole Deer) All into Specialty Product.	\$50.00 + Specialty \$
(Cooler Deer) Standard Cut	\$.95lb + Specialty \$ if applicable
(Cooler Deer) All into Specialty Product.	\$.80lb + Specialty \$
(Deboned Cooler Deer) Standard Cut	\$.95lb + Specialty \$ if applicable
(Deboned Cooler Deer) All into Burger.	\$.80 lb.
(Deboned Cooler Deer) All into Specialty Product.	
You only pay Specialty Product \$ (how awesome is that!!!)	

Standard Cut is your choice of the following cuts of meat

(Hams) Cube Steak, Roast, Bone-in Steak, Stew Meat, Burger, etc
(Shoulders) Roast, Stew Meat, Burger
(Loins) Cube Steak, Butterfly Steak, Steak, Cut in 1/2, Whole, Stew meat, Burger, etc
(Neck) Roast, Stew Meat, Burger
(Misc) Burger, Stew Meat

Additional Fees and Services if applicable

(Adding beef fat to burger)	----- \$1.00 per lb of fat used
(Slicing each ham for your homemade jerky)	----- \$5.00
(Slicing each loins for your homemade jerky)	----- \$3.00
(Expedited Service) within 7 business days	----- \$20.00
(Caping deer for wall mount)	----- \$25.00
(Gutting deer)	----- \$20.00
(Cut off antlers or head)	----- \$5.00

Smoked Specialty Products

(NEW) Smoked Andouille Link Saus.	---\$2.40 per lb
Smoke Link Saus Reg. Mild or Med	---\$2.40 per lb
w/Cheese	-----\$2.99 per lb
w/Ons/B.Pep/Cheese	---\$2.99 per lb
w/Jal/Cheese	-----\$2.99 per lb
Lil Smokies Mild Only	---\$3.30 per lb
Polish Kielbasa Links	---\$2.40 per lb
Bratwurst Links w/Cheese	---\$2.99 per lb
Meat Loaf	-----\$1.75 per lb
Smoked Bacon	-----\$3.00 per lb
Smoked Ham	-----\$15.00 per ham
Smoked Shaved Ham	---\$2.50 per lb
Bologna Reg.	-----\$2.70 per lb
w/Jal	-----\$2.80 per lb
(NEW) Ring Bologna	-----\$2.90 per lb
(NEW) w/cheese	-----\$3.10 per lb
Summer Saus. Reg.	---\$2.40 per lb
w/Cheese	-----\$2.99 per lb
w/Jal/Cheese	-----\$3.05 per lb
w/Pepper Jack Cheese	---\$2.99 per lb
Hot Dogs Reg.	---\$3.40 per lb
w/Cheese	-----\$3.90 per lb
Snack Sticks Reg.	---\$3.30 per lb
w/Cheese	-----\$3.95 per lb
w/Jal/Cheese	-----\$3.99 per lb
Sweet Maple	---\$3.50 per lb
Jerky Peppered	---\$5.99 per lb
Sweet Honey	---\$5.99 per lb
Jalepeno	---\$5.99 per lb

Extras That you will love!

(Soft Tanned Deer Hide)	----- \$125.00
(European Style Mount) Reg.	----- \$70.00
w/plaque	----- \$90.00
w/self-standing plaque	----- \$110.00
(Antlers only Mount)	----- \$60.00

Things you will love to know

All our products are placed in vacuum pouches then vacuum sealed.
Burger and bulk saus. is placed in plastic sleeve (not v. sealed).
All Cooler Deer pricing is based on the total lbs of raw meat you bring in to be processed
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
Taxidermy services are provide by 2 individuals we recommend.
WMP is not responsible for taxidermy provided by these individuals.

We LOVE To "MEAT" Your Needs