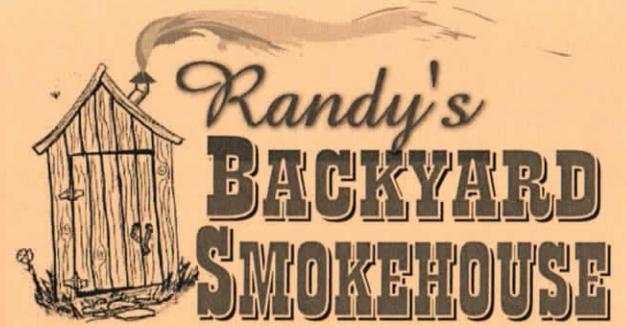


Tips on care of your game to insure quality products

- Clean the cavity of your carcass thoroughly - carry water with you or wash out back at your shop.
- Make sure to cool the animal as quickly as possible, out of the sun and hang up to let air cool it from all sides, preferably air temp should be below 40 degrees.
- If boning out your own game, be sure to remove excess fat, hair and blood clots.
- Be sure all trimmings are packaged properly for freezer storage.
- Packages should be between 5 and 20 pounds, larger blocks do not thaw evenly.
- If you have any questions on how to handle your game, please call us in advance, so we can answer any questions or concerns.
- Game that is shot up should be trimmed well and only used if it is suitable. Quality meat is needed for quality products.
- Venison burger may be donated to local food pantries if processed in a licensed facility.



Jim's Super Valu
PO Box 54
Park River, ND 58270



PO Box 54 • 101 3rd St. W.
Park River, ND 58270
701-284-6433 (Phone)
701-284-6354 (Fax)

2018-2019 Wild Game Prices



All Game is totally individually processed.
The meat you bring in,
is the meat you take home.

Deer Processing \$120.00
Deer Caping \$50.00
Elk & Moose Processing \$500.00
Elk & Moose Caping \$80.00
whole deer will only be taken until end of muzzle loader season.

If extensive cleaning or handling is needed or the whole deer is frozen, charges will be applied accordingly.

Grinding \$.75 per lb (\$5.00 minimum)
Packaging \$.50 per lb

All of your game will be vacuum packed, including all processed meat.
All sausage processing is started after the close of the season.

Batch prices include the cost of beef or pork or additional ingredients that are added.

Half batches are an additional \$5.00 charge.

After product completion, we would appreciate your product be picked up as soon as possible. If not picked up within 15 days a storage charge of \$5.00 per day will be added.

We accept Visa, Mastercard, Discover and American Express.

Muscle Jerky (15 lbs deer)
\$6.00 per lb fresh weight
15 lb batch cost \$90.00

Ground Jerky (15 lbs deer)
\$6.00 per lb fresh weight
15 lb batch cost \$90.00

Jerky flavors: Original, Teriyaki, Over the Fence, Pepper & Garlic, Sweet & Spicy, Road Kill Hickory, Mesquite, Hunters Blend

Venison Burger Quarter Pound Patties
\$1.50 per lb
Beef, Pork, or Bacon added is extra

Smoked Hind Quarters
\$6.00 per lb whole
\$8.00 per lb sliced
They will be done when we have enough to fill the smoker .

Meat Sticks (15 lbs deer)
\$7.25 per lb complete
\$7.75 per lb complete with cheese
25 lb batch cost \$181.25
Batch with cheese cost \$193.75
Flavors: Mild, Medium, Hot, Honey Ham, Pepperoni Honey BBQ, BBQ and many more

Summer Sausage (10 lbs deer)
\$5.00 per lb complete
\$5.50 per lb complete with cheese
\$5.75 per lb complete with jalapeno & cheese
25 lb batch cost \$125.00
Batch with cheese cost \$137.50
Batch with cheese & jalapeno cost \$143.75

Potato Sausage (7.5 lbs deer)
\$4.75 per lb complete
25 lb batch cost \$118.75

Breakfast Sausage (12.5 lbs deer)
Bulk \$3.75 per lb complete
25 lb batch cost \$93.75
Rope \$4.00 per lb complete
25 lb batch cost \$100.00
Link \$4.50 per lb complete
25 lb batch \$112.50

Ring Bologna (12.5 lbs deer)
\$4.75 per lb complete
25 lb batch cost \$118.75

Knockwurst (12.5 lbs deer)
\$5.25 per lb complete
25 lb batch cost \$131.25

Hot Dogs (12.5 lbs deer)
\$5.00 per lb complete
\$5.50 per lb complete with cheese
25 lb batch cost \$125.00
batch with cheese cost \$137.50

Venison Bacon (10 lbs deer)
\$5.50 per lb complete
25 lb batch cost \$137.50
German or Polish Sausage (12.5 lbs deer)
\$4.75 per lb complete
\$5.25 per lb complete with cheese
25 lb batch cost \$118.75
Batch with cheese cost \$131.25

Cheesy Chipotle Sausage (12.5 lbs deer)
\$5.50 per lb complete
25 lb batch cost \$137.50

Smoked Bratwurst (12.5 lbs deer)
\$4.75 per lb complete
\$5.25 per lb complete with cheese
25 lb batch \$118.75
Batch with cheese cost \$131.25

Philly Steak Bratwurst (12.5 lbs deer)
\$5.50 per lb complete with cheese
25lb batch with cheese cost \$137.50

Cooked Bratwurst - (not smoked)
Sheboygan or Original \$4.50 per lb complete
25 lb batch \$112.50

Specialty Bratwurst
Sauerkraut Bratwurst
Apple Cinnamon Bratwurst
Cheesy Hashbrown
Nacho Supreme
Honey Mustard & many more
Wild Rice & Mushroom Bratwurst
\$5.50 per lb complete
25 lb batch cost \$137.50