

Casings For Sale:

Sheep Casings (per HANK for 50 pounds)	\$50.00
(5oz pack)	\$14.99
Pork Casings (per HANK for 100 pounds)	\$50.00
(8oz pack)	\$10.99
Beef Stick Casings (each)	\$12.00
Beef Casings (per pound)	\$14.99
Summer Sausage Casings (4 pound size, each)	\$2.50

Seasoning Packs:

Polish, Brats, Pepperoni, Country, Breakfast, Italian, Wieners, Summer Sausage (25 pound unit packs, each)	\$12.99
Maple Sugar Cure (per pound)	\$5.99
Nitrate (per 2oz pack)	\$5.99

★ MILITARY APPRECIATION ★

Recieve a 5% Military Discount
off your total purchase with
military ID.



DEER PROCESSING

All venison is skillfully cut by experienced and professional meat cutters. Includes, boneless steaks, boneless roasts, boneless chops, and ground venison. Your order will be freezer wrapped to your specifications, and all waste will be disposed of in a proper manner. Deposit may be required.

Prices subject to change.

\$145.00 per deer, regardless of size.

\$30.00 charge for hide removal

\$30.00/quarter. Cape removal: \$50.00. Antler removal: \$15.00

\$20.00 charge for the frozen deer (those that cannot be skinned upon drop off)

Large Wild Game Processing:

Buffalo, Moose, Elk, or Caribou - boneless cut (per pound)	\$1.99
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Bear* - boneless cut	\$150.00
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*There is a \$60.00 charge for the skinning of each bear, regardless of size.

Sign up for our email list to receive special
offers at AnokaMeats.com

 www.facebook.com/anokameatandsausage

ADDRESS:
478 West Main St, Anoka
763.421.5580
AnokaMeats.com

OVER
35 YEARS
EXPERIENCE

HOURS:
Mon-Fri: 8am-6pm
Sat: 8am-4:30pm
Sun: Closed

Grinding Services:

Priced per pound.

We will grind your wild game and place in a plastic bag (you will need to freezer wrap) \$1.99

We will grind your wild game and freezer wrap it in appropriate size packages \$2.49

Beef Trim \$5.99

Pork Trim \$3.99

Beef Fat \$3.99

Pork Fat \$2.99

Smokehouse Services:

Game must be brought in VERY clean and ready for the smokehouse.

We reserve the right to refuse any meat not cared for properly.

Smoking of Fish \$4.99/lb.

Smoking of Pheasant or Duck \$12.00/ea.

Smoking of Geese \$35.00/ea.

Smoking of Turkey \$45.00/ea.
(wild or farm-raised, any size)

Smoking of your Stuffed Sausage \$2.99/lb.

Professional Cutting Services:

Priced per pound.

Custom Beef Cutting \$1.49

Custom Pork Cutting \$1.99
(does not include curing, smoking, ham, or bacon)

Curing & Smoking of Ham & Bacon \$2.99
(includes slicing of bacon and cutting of ham, and freezer wrapping)

Delicious Venison Sausages:

FRESH Sausage (freezer-wrapped), priced per pound.

Fresh Italian Links \$4.99

Bulk Breakfast Sausage \$4.19

Bulk Italian Sausage \$4.19

Fresh Breakfast Links \$5.49

Fresh Bratwurst \$4.99

SMOKED Sausage (bulk bag), priced per pound.

Summer Sausage or Salami \$5.99

Polish Sausage or County Style \$4.99

Homemade Wieners \$5.49

Ring Bologna \$5.49

Venison Sticks (Regular or Hot) \$8.99
(sometimes referred to as "Beer Sticks")

Venison Jerky \$13.99

Special Sausages Orders:

All special sausage orders require a 10 pound minimum per kind and flavor*, priced additionally per pound.

Own Meat Back \$1.00

Single Flavor \$1.00

Cheese Added \$2.00

*We will try our best to accommodate your flavor requests.

Please note that some flavors may not be available or might be available at a higher cost and minimum pound weight.