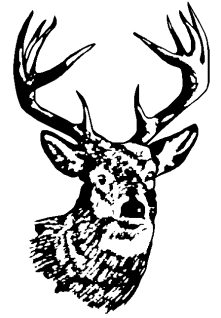


STONIE'S SAUSAGE SHOP, INC.

1507 Edgemont Boulevard
 Perryville, Missouri 63775
 (573) 547-2540 or 1-888-546-2540
 www.shopstonies.com



#1 In Quality Deer Processing

All prices are on total raw meat and include pork, seasoning, and vacuum packaging.

Deer Skinning \$12.00 - Skinning for Mount \$30.00 - Bone \$48.00 - Field Dressing \$40.00

	<u>Yield</u>	<u>Total Minimum Prices</u>
Bologna Sausage ----- \$2.30#	90%	10# deer + 9# pork = 19# @ 2.30 = \$43.70
Sweet Bologna----- \$2.50#	90%	10# deer + 9# pork = 19# @ 2.50 = \$47.50
Jalapeño Sausage w/cheese ----- \$2.50#	90%	10# deer + 9# pork = 19# @ 2.50 = \$47.50
Original Summer Sausage ----- \$2.60#	80%	10# deer + 9# pork = 19# @ 2.60 = \$49.40
Dried Summer Sausage----- \$3.70#	60%	10# deer + 9# pork = 19# @ 3.70 = \$70.30
Pepperjack Summer Sausage ----- \$2.85#	85%	10# deer + 9# pork = 19# @ 2.85 = \$54.15
Snack Sticks ----- \$3.00#	70%	10# deer + 9# pork = 19# @ 3.00 = \$57.00
Snack Sticks w/cheese----- \$3.15#	70%	10# deer + 9# pork = 19# @ 3.15 = \$59.85
Snack Sticks w/Jalapeno ----- \$3.15#	70%	10# deer + 9# pork = 19# @ 3.15 = \$59.85
Western Snack Sticks----- \$3.35#	65%	10# deer + 9# pork = 19# @ 3.35 = \$63.65
Pepperjack Snack Sticks ----- \$3.60#	65%	10# deer + 9# pork = 19# @ 3.60 = \$68.40
Venison Bacon ----- \$2.65#	80%	4# deer + 6# pork = 10# @ 2.65 = \$26.50
Smoked Bratwurst ----- \$2.40#	85%	10# deer + 9# pork = 19# @ 2.40 = \$45.60
Breakfast Sausage Bulk ----- \$1.85#	100%	10# deer + 9# pork = 19# @ 1.85 = \$35.15
Breakfast Sausage Link ----- \$2.05#	100%	10# deer + 9# pork = 19# @ 2.05 = \$38.95
Jerky ----- \$3.70#	45%	10# deer-----@ 3.70 = \$37.00
Fresh Bratwurst Bulk ----- \$1.90#	100%	6# deer + 6# pork = 12# @ 1.90 = \$22.80
Fresh Bratwurst Link ----- \$2.10#	100%	6# deer + 6# pork = 12# @ 2.10 = \$25.20

Deposit Required--- \$60.00 per deer

We process several hundred deer every season and make several thousand pounds of various sausages every year. Please allow up to 3 months for your deer order to be filled. We will give you a phone call e-mail, or drop you a card when your order is ready.

For the best tasting deer sausage you'll ever find, look no further. We don't just want your deer order for this year; we want your return business for many years. At Stonie's you get the areas finest sausage makers, using the same great recipes that have won many awards and Missouri State Championships year after year.

We don't take short cuts, we use the highest quality pork trimmings available to help make your sausage look and taste great. All of your products will be vacuum packaged to maintain its original quality and flavor. Bring your deer to Stonie's for processing and we'll make sure you're satisfied because our future depends on it.