Callahan MEATS

CUSTOM • USDA • RETAIL

DEER PROCESSING

PRICE SHEET 2026 – 2027

CLEAN, BONELESS VENISON TRIM ONLY
We do not accept whole deer, quarters, or bone-in meat.

25 LB MINIMUM
per product and flavor for all sausage, sticks, and jerky.
No minimum for plain ground products.

YOUR DEER, YOUR MEAT.
Premium processing using J&B recipes and quality ingredients. All products are processed in your own individual batch. We do not mix.

SMOKED SAUSAGES — $ PER LB

Country Sausage Ring (J&B Original)	$4.25
Hunters Spicy Sausage Ring (J&B Original)	$4.25
Smoked Italian Ring (J&B Original)	$4.25
Smoked Potato Cheddar Sausage (J&B Original)	$4.75
Smoked Bratwurst Links (J&B Original)	$4.75
Summer Sausage (J&B Original)	$4.25

All sausage recipes are J&B Original.

FRESH SAUSAGE — $ PER LB

Breakfast or Italian (J&B Original)	$3.25

BEEF STICKS — $ PER LB

Beef Sticks	$5.25

- J&B Original (standard flavor)
- Limited availability: Mild, Teriyaki, Spicy Dill Pickle, Honey Sriracha, or Chipotle Wildfire

GROUND-FORMED JERKY — $ PER LB

Ground-Formed Jerky	$5.25

- J&B Original (standard flavor)
- Limited availability: Cracked Pepper Garlic or Teriyaki

Whole muscle jerky is not offered.

GROUND VENISON PRODUCTS

GRINDING ONLY
$ PER LB
$1.25

Plain Venison	$1.25
Venison / Pork (1/3 pork)	$1.25
Venison / Beef (1/3 beef)	$1.25
Venison / Beef (1/2 beef)	$1.25
Venison / Pork / Beef (1/3 & 1/3)	$1.25

ADDITIONAL INGREDIENTS — $ PER LB

Pork Trim	$2.49
Beef Trim	$5.49
Cheese (Cheddar or Pepper Jack)	$1.00

Added to any sausage, stick, or jerky batch.

VENISON TRIM CLEANING FEE

All venison must arrive deboned, clean, and ready for grinding.

$25	Minor cleaning or trimming required.
$50	Excessive cleaning or trimming required.

Meat containing excessive contamination, spoilage, or other unacceptable material may be refused at our discretion.

NO BEEF OR PORK TRIM INCLUDED IN ANY PRICES

All prices on this sheet are processing charges only. Beef trim, pork trim, and cheese are charged separately at the prices listed to the left.

QUALITY TAKES TIME

Because we process each customer's meat in an individual batch, our turnaround time can vary. We focus on doing things the right way – not the fastest way – to ensure the highest quality and the best product for your deer.
We appreciate your patience and understanding.

12595 160TH AVE SOUTH | BARNESVILLE, MN 56514
5 MILES WEST OF BARNESVILLE ON COUNTY ROAD #2 | (218) 493-4290