K&R BUTCHERING LLC.

HERE AT K&R WE ARE DEDICATED TO SERVING THE COMMUNITY
WHILE SERVING YOU WITH PROFESSIONAL SERVICES.

We have options to Have "Your Own Meat Back" or Co-mingled with equal quality product for smaller batches.

PHONE; 660-337-6867 EMAIL; knrbutchering080@gmail.com

37122 BETHEL CHURCH RD. FORTUNA MO. 65034

2025 FALL DEER PROCESSING PRICES

\$110.00 Standard processing (This includes Skinning, steaks, roasts, and Plain burger) \$15.00 Cleaning Fee For Whole Skinned Deer (No pork Added)

A Quartered Deer is \$85.00

\$70.00 Gutting Fee

\$35.00 Caping Fee

SUMMER SAUSAGE

\$2.50lb. Summer Sausage (plain)

\$3.00lb. Summer Sausage W/pork+ADD (\$0.50 for cheese & \$0.25 for jalapenos)

ADD \$0.50 for smaller rolls (2.5 or 3 lb.)

JERKY

\$7.00lb. Jerky (3 lb. Min.) Raw Weight

\$8.00lb. Double Season & Spicy jerky (3 lb. Min)

\$2.00lb. Sliced meat to make your own jerky

SNACK STICKS

\$4.00lb. Snack sticks (MILD - Sweet BBQ OR HOT) mix includes pork

ADD \$0.50 to Add cheese and \$0.25 to Add jalapenos

BOLOGNA

\$2.50lb. Bologna (includes pork)

\$2.75lb. K&R sweet venison bologna (includes pork)

\$1.75lb. Bologna (plain, no pork added)

\$1.00lb. Slice & package bologna

BRATS

\$2.75lb. Brats; YOUR Choice, (HONEY BBQ. TAIL GATOR, BLUE RIBBON, OR Habanero

\$3.25lb. Philly Cheese Steak Brat

\$0.90lb. Sausage in Casings (MILD, MED, OR HOT

ADD \$0.50 lb. To any product with cheese and \$0.25 lb. for jalapenos

ADD \$0.50 lb. To add pork to any mixes that do not contain pork

If you wish to have your own meat back, There is a 20 lb. Min. on all but jerky (3lb) Batches less than 20 lbs. Will be co-mingled with equal quality Product.

FALL SPECIAL

*Get your Whole Deer Made Into Bologna And Get \$20.00 Off Standard Processing *(Fall Special Qualifies for whole Deer ONLY!)

All Deer Meat Must Be Picked Up Within 5 days Of Being Notified

Storage Fee For Late Pickup Is \$40.00 A Day, After 5 Days



All Prices Subject To Change Without Notice

We Have A 24/7 Deer Drop On
The South Side of the Building
for Your Convenience!

Please Tag Your Deer
Properly And Be sure To

Please Tag Your Deer
Properly And Be sure To
Close The Cooler Door Behind
You.



All