



Country Store

— Pennsdale —

Venison Processing Processing Options

Skinning / Cleaning - \$30.00/deer

Skinned for Cape Mount (add) - \$25.00/deer

Cutting Options - Whole Deer - \$60.00

Includes Steaks, Roasts, Ground*, or Cut for Processing

**Also available with pork, beef, or bacon for a additional minor charge.*

(All Steaks, Roasts and Ground Meat are Vac Packed - approximate.

2 lb. packs, labeled and frozen to assure freshness and taste.)

Processed and Smoked Venison

- Ring Bologna: Plain, Hot, and Garlic - \$2.99/lb. w/Cheese \$3.49/lb.
- Stick Bologna: Plain, Hot, and Garlic - \$2.79/lb. w/Cheese \$3.29/lb.
 - Venison Hot Dogs: \$3.29/lb. w/Cheese \$3.79/lb.
- Venison Mini Sticks: Plain, Hot, and Garlic - \$3.99/lb. w/Cheese \$4.49/lb.
- Smoked Venison Sausage: Regular or Hot - \$3.49/lb. w/Cheese \$3.99/lb.
 - Kielbasa: Plain - \$3.49/lb. w/Cheese \$3.99/lb.
 - Loins Sliced for Chip Steaks - \$4.95/lb.
- Smoked Boneless Hind Quarter for Dried Beef - \$30.00/Hind Qtr.
 - Loose Venison Sausage: Plain and Hot Italian - \$2.29/lb.
 - Cased Venison Sausage: Plain and Hot Italian - \$2.79/lb.
 - Venison Sausage Patties: Plain and Hot Italian - \$2.99/lb.
- Whole Muscle Venison Jerky: Garlic and Cracked Pepper, Cajun, and Teriyaki - \$6.95/lb.
 - Ground Venison Jerky: \$3.99/lb.

(Prices include, labeling and Vac Packing in approximate 2 lb. packs - All prices based on finished weight except ground jerky and whole muscle jerky which prices are figured on green weight.)

Private Batches of Boneless Venison

We will process private batches for an additional charge.

Minimum 25 lb. per item per flavor - \$15.00 Additional fee per item per flavor.

Private batches will not be started until all community product has been processed.

A \$50 deposit is required on all product dropped off for custom processing.

Accepting carcass and boneless venison all year.

Phone - (570) 546-7675 Fax - (570) 546-8626

607 Village Road, Pennsdale, PA 17756

countrystoremeats.com



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New Processed Items available for the 2011 – 2012 Season

NEW FLAVORS for Whole Muscle and Ground Venison Jerky:

Adirondack • Hillbilly • Tapatio Hot Sauce • BBQ

Country Store RED HOT'S 4.29/#

Red Hots are a German Style Venison Dog Emulsion stuffed into a Jumbo Red Casing, they are available in multiple varieties

• Cheese • Wet Brined Jalapeño and Cheese • Country Store Bacon and Cheese

• Chili and Cheese • Wine Kraut

These Jumbo Red Venison Dogs are bursting with Flavor, and have a great SNAP when you bite into them.....sure to be a crowd pleaser!

Country Store Venison Marinated Steaks 4.95/#

Take any lean muscle group from your harvested animal. Country Store then cuts very lean cutlets, we then vacuum marinate the cutlets in our 2 Famous marinades

• Burgundy Pepper Patio Marinade • Country Store Black Diamond Marinade

Truly Fork Tender, and absolutley Delicious!

Country Store Regular and Sweet Lebanon Venison Bologna 3.99/#

Perfectly Acidified and Hardwood Smoked our Venison Lebanon Bologna is Fantastic!

Country Store Sweet Dutch Bologna

An Old Fashioned Bologna Recipe with a touch of Dark Brown Sugar gives this Bologna the perfect Sweetness.

Available in:

• Mini Stick Bologna 4.49/# • Stick Bologna 3.29/# • Ring Bologna 3.49/#

Wet Brined Jalapeños and Cheddar Cheese - add \$.75/#

Country Store has changed their "Jalapeño" ingredient this year. In the past, we have used a PepperJack Cube for the Jalapeño and Cheese product. This year, we taked a Wet Brined Jalapeño, rinse gently and add them directly to your meat block.....with the addition of a sharp cheddar cube, this combination is far superior to our old way. Add Wet Brined Jalapeños and Cheese to any of your Country Store Favorites!

Country Store Homemade Venison Chili - \$2.50/#

We have taken Country Store's Famous HomeMade Chili Recipe and substitute our Beef with your Venison. Slow cooked for great Flavor, we then package your Country Store Venison Chili in 2# Vacuum Package Bags.

Country Store Homemade Venison Bar - BQ - \$2.50/#

Again, Country Store's Famous HomeMade Bar - BQ Recipe with your Venison as the main ingredient. Vacuum Packaged in 2# packs.

Country Store Venison Bacon - \$3.99/#

Country Store Processing takes your Boneless Venison and combines it with our famous Bacon Cure.....We grind it, and extrude it into a flat "SLAB" smoked and fully cooked we then pull it out of the smokehouse, slice it like bacon. The product can then be pan fried and eaten as a regular bacon. Vacuum Packed 1# Packs

Country Store Venison Scrapple - \$2.99/#

Ground Venison, Venison Stock, Buckwheat Flour, Buckwheat, and Cornmeal slow cooked in our Old Fashioned Kettles poured into pans and refrigerated. Vacuum packed 1# Packs.