

*In the interest of food safety, we ask that our customers follow these guidelines:*

1. Field dress deer as soon as possible. Remove all internal organs. If weather is warm, pack body cavity with ice to speed chilling.
2. Process the carcass as soon as possible. Be sure that equipment is clean. Wear rubber gloves to guard against cuts and infection
3. If your deer is caped by a taxidermist, or if you are skinning it yourself, be sure the entire hide is removed, as well as the lower portion of the legs. Singe off any loose hairs. Wrap in plastic or sheet to keep clean while transporting.
4. As always do not attempt to process any animal that appears unhealthy.

OTHER PRODUCTS YOU CAN GET FROM US!

Sausage Seasonings of all your Fraboni products

Casings

Beef and pork to make your own sausage



1202 13<sup>th</sup> Ave E.  
Hibbing MN 55746  
Phone(218)-208-2699

### Don's Custom Processing



### Don's Custom Processing

**Skinning**

**Cutting**

**Wrapping**

Don Johnson

521 4th Ave NW

Chisholm MN 55719

218-966-0023

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## FRABONI SAUSAGE

*PRODUCING AWARD WINNING  
PRODUCTS FOR OVER 65 YEARS*

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### 2020-2021 WILD GAME PROCESSING PRICE LIST

HOURS DURING DEER SEASON

MONDAY THROUGH FRIDAY  
7:00 to 5:00

1202 13<sup>TH</sup> Ave E Hibbing MN 55746  
218-208-2699

*When boning out your own deer, please:*

**1.** Only clean very lean trimmings. Do not trim any meat from between the ribs. Do not use stomach linings or any other meat that may be contaminated in any way. Red muscle meat only.

Remember: "If its not good enough for your table don't bring it to us!"

**2.** Do not grind! Grinding is part of the process of making sausage. Also meat loses its identity when ground. We need to see what we are working with.

**3.** We will not accept any meat that is bloodshot, fatty, full of hair, freezer burnt, old, or was not chilled properly.

**4.** Clean double bread bags are ideal for this if you don't have a vacuum packager. Do not store meat in **garbage bags!** They are not food grade and often made from recycled materials.

**5.** Print your name on each of your packages of meat. We thank you for taking the time to prepare your meat properly so we can make you the best quality sausage.

**SMOKED PRODUCTS**

*These products are mixed with 1/2 pork. Product comes packaged in 1 lb. packs*

SUMMER SAUSAGE	\$4.09
JALAPENO CHED SS	\$4.49
JAL CHED BRATS	\$4.49
POLISH	\$4.09
COUNTRY	\$4.09
CHEDDAR LINK	\$4.49
WILD RICE BRAT	\$4.49

**FRESH PRODUCTS:**

*These products are mixed with 1/2 pork. Packaging available for an additional .50 per pound.*

BREAKFAST	\$3.79
GARLIC	\$3.79
HOT ITALIAN	\$3.79
MILD ITALIAN	\$3.79
BRATWURST	\$3.79

**SNACK PRODUCTS:**

*These products are mixed with 1/3 pork but due to the amount of time in the smoke house, the amount you put in is what you get back. Product is 1 lb. packs*

<b>DEER STICKS</b>	<b>\$5.59</b>
<b>PEPPERONI STICKS</b>	<b>\$5.59</b>
<b>JALAPENO CHEESE</b>	<b>\$5.59</b>

**VENISON JERKY**

*This product is straight venison and there is a 50% shrink. Price is based on green weight.*

<b>JERKY</b>	<b>\$6.10</b>
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**VENISON BACON**

This product is mixed with 1/2 pork

<b>BACON</b>	<b>\$4.19</b>
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