
CHECK OUT WHAT OTHER PRODUCTS & SERVICES WE OFFER

- Custom Processing
 - Beef
 - Hogs
 - Sheep & Goats
- Retail Frozen Meat Cases
- Selection of Seasoning Shakers & BBQ Sauces
- We also offer sides of Beef & Hogs for sale from local farms.
- Meat Bundles
 - Beef Bundles
 - Pork Bundles
 - Grill Bundles
- Smoked Products
- Crystal Springs Creamery Dairy Products



J & J QUALITY MEATS

About Us

We are the fifth generation butcher/meat cutter in our family! The family tradition started in the 1880's when Great -Grandfather Ezra W. Martin was as "poor as a church mouse". A friend gave him a beef to do with what he wished. Rather than feed the family with it, Ezra butchered and sold the meat. And the Martin's Quality Meat business started in Lancaster, PA, from those humble beginnings. Great Grandmother developed and sold the first Sweet Bologna!! The "Wonder Ham" was a top seller. The Ham Loaf was simply known as "Wedding Loaf" because everyone wanted it for wedding receptions!

We handle your meat with the same respect we would our own meats. We stress cleanliness and quality. Yes, we are a country butcher shop here in Bourbon, IN, but our standards are top of the line!!

J&J Quality Meats

(574) 767-1110



**YOUR LOCAL FAMILY-OWNED
MEAT PROCESSOR**



**~QUALITY MEATS~
A FAMILY TRADITION SINCE THE
LATE 1800'S**

Hours of Operation

8 AM – 4 PM Monday, Wednesday, Friday

8 AM – 5 PM Tuesday & Thursday

Closed Saturday & Sunday

- (574)767-1110
- www.jjqualitymeatsllc.com
- Join us on Facebook for updates on sales & promotions

**Venison & Wild
Game
Processing**

**1009 12B ROAD, BOURBON, IN
46504**

“Quality Meats”

ABOUT OUR SERVICES

To our valued customers:

Thanks for considering us for your venison & wild game processing. In this brochure you will find information regarding what to expect when you drop off your harvest with us.

- We only accept meat from legally harvested wild game. Please have your information ready for us to record.
- Please field dress your deer within a short time after harvest, keeping as much hair & dirt off the meat as possible.
- If we are closed or you are not able to drop your game off right away, please ice it down or refrigerate to keep the meat as fresh as possible.
- We do accept boneless trim to process into burger or sausage. However, DO NOT put boneless meat in any kind of trash bag. Use food grade packaging material or a clean cooler chest. We reserve the right to refuse or to add additional charges for meat that is not the quality we require for our products.
- Due to limited storage space, all orders need to be picked up within 7 days of notification or storage fees of \$20 a week per deer will be applied.

STANDARD PROCESSING

Standard processing of your whole deer includes skinning, cutting it into any steaks or roasts, grinding trim for burger, packaging, and freezing. If you'd like to get any further processing done or any beef or pork added to the burger, there are extra charges involved.

WHOLE DEER PROCESSING

Preskinned Deer.....	\$120
Regular Deer.....	\$100
Small Deer (50# or less).....	\$90
All Further Processing (no steaks, etc.)Subtract.....	\$20
Field Dressing.....	\$40
Skin for Shoulder Mount.....	\$25
Cutting off Antlers.....	\$5
Save Hide.....	\$10

VENISON MEAT BROUGHT IN

Debone Ham or Shoulder.....	\$10 each
Grinding/Packaging/Freezing.....	\$.95/lb
Cleaning Charge.....	\$1.00/lb

ADDITIONAL ITEMS

Add Pork to burger (10% standard).....	\$2.49/lb
Add Beef Tallow to burger.....	\$1.49/lb
Add Beef to burger.....	\$5.49/lb

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

FURTHER PROCESSING

Snack Sticks – Individually Packed

Original.....	\$4.69/lb
Honey BBQ.....	\$4.69/lb
Jalapeno Cheddar.....	\$4.99/lb

Summer Sausage – 1# Chub

Original (Butcher's Choice).....	\$3.49/chub
Cheddar.....	\$3.99/chub
Jalapeno Cheddar.....	\$3.99/chub

Sweet Bologna – 1# Chub.....\$3.99 each

Restructured Jerky – Price calculated on fresh weight

Original.....	\$6.49/lb
Hot.....	\$6.49/lb

PLEASE REMEMBER THAT THE AMOUNT OF MEAT YOU GET BACK WILL DEPEND GREATLY ON WHERE YOU SHOT YOUR DEER AND HOW WELL YOU CLEAN AND CARE FOR IT AFTER HARVEST.

ALL PRODUCTS ARE VACUUM SEALED

ALL FURTHER PROCESSED ITEMS ARE PRICED ON FRESH WEIGHT

THANKS FOR YOUR HELP AND
COOPERATION. WE APPRECIATE YOUR
BUSINESS!!

THANKS FOR LETTING US "MEAT" YOUR
NEEDS!!

QUESTIONS? GIVE US A CALL

(574) 767-1110