Diamond A Processing 2615 N Jackson St, Junction City, KS

Main: 785-223-5776 Brad Cell: 785-632-0955 Website: diamondaprocessing.com

2025—2026 Wild Game Prices

Refrigerated After hours drop off available at all times!

Hours: Mon-Fri 8:00-5:00, Saturday's will vary with demand throughout Wild Game Season:

WHOLE DEER BROUGHT IN:

Basic Processing (Includes: skinning, basic cuts & grinding)\$180.00)
Rush Fee (need within 72 hours)Basic Processing Fee + Additional: \$90.00	
Hunters Feeding the Hungry- HFH (\$180 Total: Diamond A & HFH cover \$120) Hunter Pays: \$60.00	
Skin, Quarter, and Chill\$90.00	
Field Dressing\$50.00	
Caping Fee (Split)\$50.00	
Caping Fee (Rolled)\$50.00	
Remove Cape From Skull\$40.00	

WHOLE ELK BROUGHT IN:

Dressing & Skinning Fee\$100	00.0
Processing Fee on Whole Carcass (Includes basic cuts & grinding)\$1.5	0/1b

PARTIAL DEER, ELK, WATERFOWL, WILD HOG, ETC., BROUGHT IN:

Handling, Cleaning, & Administrative fee	\$15.00
Process primals into (basic cuts & grinding)	\$2.00/lb.
Grind boneless trim into burger only (Minimum charge of \$15.00)	\$1.00/1h

Offind boliefess triff into burger only (William charge of \$15.00)..................\$1.00/16

<u>ALL SPECIALTY PRODUCT PRICES INCLUDE COST OF ADDED PORK, JALAPENO, CHEESE, ETC.,</u> All product pricing based off of wild game starting weights

Cooked Specialty Products Fresh S		r resu specialty Pi	roducts
Summer Sausage	\$3.75/lb.	Italian Grillers	\$4.00/lb
Summer Sausage w/Jalapeno	\$4.00/lb.	Bratwurst	\$4.00/lb
Summer Sausage w/Cheese	\$4.00/lb.	Seasoned Sausage Link	\$3.00/lb
Summer Sausage w/Cheese & Jalap	eno \$4.25/lb.	Seasoned Sausage Bulk	\$2.00/lb
Polish Sausage	\$4.00/lb.		
Polish Sausage w/Jalapeno		Additives for Burger	
Polish Sausage w/Cheese	· · · · · · · · · · · · · · · · · · ·	Pork Trim	\$3.50/lb
Polish Sausage w/Cheese & Jalapen		Beef Trim	\$4.75/lb
Snack Sticks	•	Pork Fat	\$0.75/lb
Snack Sticks w/Jalapeno		Beef Fat	\$0.75/lb
Snack Sticks w/Cheese	· · · · · · · · · · · · · · · · · · ·	Bacon Ends	\$4.00/lb
Snack Sticks w/Cheese & Jalapeno.	•		
Dried Deer			

SPECIALTY PRODUCT YIELDS AFTER PORK ADDED & COOKED/STARTING WITH 10# WILD GAME MEAT

Dried Deer: Start 10#, Finish 7.5# *Snack Sticks*: Start 10#, Finish 7.0#

Jerky: Start 10#, Finish 3.5#

Cooked Specialty Products

Summer Sausage: Start 10#, Finish 11.5#

Fresh Specialty Products

Polish: Start 10#, Finish 11.5#

Fresh Sausages: Start 10#, Finish 12.5#