



## SALMON'S MEAT PRODUCTS

107 FOURTH ST., LUXEMBURG, WI 54217

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SALMONMEATSINC@GMAIL.COM

HOURS: M-F 7 – 5. SAT 7-12

### 2019-2020 VENISON PRODUCT/PRICE LIST

\*A MINIMUM OF 10# OF VENISON IS NEEDED PER PRODUCT ORDERED

Product	Price/#	Final Weight (approx.)
Wieners	\$3.39	2X
Ring Bologna	\$3.09	2X
Summer Sausage (1.5# Stick)	\$3.39	1.5X
Cheddar Summer Sausage	\$3.79	1.5X
Jalapeno & Cheddar Summer Sausage	\$3.79	1.5X
Hot Venison Sticks	\$4.29	1.5X
Jalapeno and Cheddar Sticks	\$4.39	1.5X
Barbecue and Cheddar Sticks	\$4.39	1.5X
Jerky (original weight)	\$3.99	.5X
Teriyaki Jerky (original weight)	\$3.99	.5X
Smoked Polish Sausage	\$3.19	2X
Mettwurst	\$3.19	2X
Bacon (sliced)	\$3.29	2X
Cheese Wieners	\$3.59	2X
Jumbo Wieners	\$3.29	2X
Bratwurst	\$2.89	2X
Honey Weiss Beer Brats	\$2.89	2X
Mushroom & Swiss Brats	\$2.89	2X
Brat Patty	\$2.79	2X
Breakfast Sausage Links	\$2.99	2X
Venison Ham (shaved)	\$16.00	1X
Venison Hamburger (1# Tubes)	\$0.70	1X
Venison Hamburger Patty	\$1.29	1X-2X
Pork or Beef added to Hamburger	Market	0.25 – 0.33

- All venison must be fresh, boneless, and clean. We reserve the right to refuse any venison that does not smell fresh or is not cleaned properly.
- Venison MUST be in clear plastic bags. Venison will not be accepted in black garbage bags or ice cream buckets. If bringing in meat that is already ground, please remove meat from packaging.
- Call ahead before bringing your venison in. We may have a waitlist due to the volume of venison received at that time. We do not accept venison during the summer months (**April 1<sup>st</sup> to August 31<sup>st</sup>**). Our last day to bring in venison is **March 31<sup>st</sup>**. Sorry, no exceptions.
- Prices are subject to change without notice, as the price of beef and pork fluctuates. Pricing at the time of order applies.
- We will contact you as soon as your venison is processed. YOUR ORDER MUST BE PICKED UP WITHIN 10 DAYS OF THE DATE YOU ARE CONTACTED. Processing times are determined by the date received and number of products ordered.
- The price per pound is charged on the finished weight of the product. For approximating finished weight, multiply venison weight times the number in the final weight column.
- All products will be sealed into one pound (approx.) packages.
- Methods of Payment: Cash, Debit or Credit Card, and Check
- Our plant is HAACP Certified and State Inspected, with a State Inspector on the premises 5 days a week.
- We smoked Venison Hams (Hind Quarters) once a year. The final day to bring in Hams is January 10<sup>th</sup>. We freeze the hams until then. We will not accept any Venison Hams brought in after this date.