



DATE: _____

107 Fourth Street
Luxemburg, WI 54217
Phone: 920-845-2721

Website: salmonsmeatproducts.com
Email: info@salmonsmeatproducts.com
Hours: M-F 9-5 Sat: 8am - 2pm

2026-2027 VENISON ORDER FORM

PRINT NAME: _____

PHONE: _____

2nd PHONE: _____

EMAIL: _____

Weight Received	Product	Approx. Weight Return	Final Weight	Price/#	Cost
	<u>Smoked Products</u>				
	Wieners	2X		\$4.99	
	Jumbo Wieners	2X		\$4.99	
	Cheese Wieners	2X		\$5.29	
	Jumbo Cheese Wieners	2X		\$5.29	
	Jalapeno & Cheddar Wieners	2X		\$5.29	
	Ring Bologna	2X		\$5.29	
	Summer Sausage (1.5# Stick)	1.5X		\$4.99	
	Cheddar Summer Sausage	1.5X		\$5.29	
	Jalapeno & Cheddar Summer Sausage	1.5X		\$5.29	
	Venison Sticks	1.5X		\$5.99	
	Cheddar Sticks	1.5X		\$5.99	
	Jalapeno and Cheddar Sticks	1.5X		\$5.99	
	Barbecue and Cheddar Sticks	1.5X		\$5.99	
	Sweet Bourbon Sticks	1.5X		\$5.99	
	Venison Strips (original weight)	0.5X		\$5.99	
	Venison Teriyaki Strips (original weight)	0.5X		\$5.99	
	Smoked Polish Sausage	2X		\$4.99	
	Mettwurst	2X		\$4.99	
	Bacon (sliced)	1.5X		\$5.29	
	<u>Fresh Products</u>				
	Bratwurst	2X		\$4.99	
	Honey Weiss Beer Brats	2X		\$4.99	
	Mushroom & Swiss Brats	2X		\$4.99	
	Jalapeno & Pepperjack Brats	2X		\$4.99	
	Brat Patty	2X		\$4.99	
	Breakfast Sausage Links	2X		\$4.99	
	Venison Ham (Shaved) each Ham	1X		\$30.00	
	<u>Venison Hamburger Products</u>				
	Venison Hamburger (1# Tubes)	1X			
	Beef added to Venison Hamburger _____ #			\$4.99	
	Pork added to Venison Hamburger _____ #			\$3.99	
	Total Box Weight			\$1.50	
	Venison Hamburger Patty	1X			
	Beef added to Venison Hamburger _____ #			\$4.99	
	Pork added to Venison Hamburger _____ #			\$3.99	
	Total Box Weight			\$1.99	
	Total <u>Venison</u> Received (Does <i>NOT</i> include added beef or pork totals)	Accepted by (employee):		<u>TOTAL</u> <u>COST</u>	

A minimum of 10 pounds of venison is required for each product selected. If you wish to request a separate batch of your own venison, we require at least 50 pounds of venison trim per selected product.



VENISON GUIDELINES

Our pride and passion of making high quality meat products carries on to our venison production. Your products will be produced using the same ingredients and processes used to create our own award-winning products.

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 or scented garbage bags.

We accept venison from Tuesday after Labor Day - March 31st during business hours. We do **NOT** accept venison during the summer months (April 1st to Labor Day). Sorry, no exceptions.

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 or you may be subject to storage fee. Processing times are determined by the date received and production schedule.

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.

Prices are subject to change without notice, as the price of beef and pork fluctuates. Pricing at the time of order applies.

Our plant is HACCP Certified and State Inspected, with a State Inspector on the premises 5 days a week.

We smoke boneless Venison Hams 2-3 times per year (Sept-Mar). We freeze the hams until there is a big enough batch to smoke. (You may not receive your hams with the rest of your order.)

All products come in vacuum wrapped packages.

*Finished products may be frozen

*Methods of Payment: Cash, Debit or Credit Card, and Check

By signing this line, you agree everything is correct on this order form. Changes **CANNOT**
and **WILL NOT** be made once signed.

Customer Signature: _____

Date Customer was called: _____

Number of Boxes: _____

Est. Pickup date/time: _____

Date Picked up: _____ Tag # _____