



Schmidts MEAT MARKET

Wild Game Processing

Effective 11.2.2020

Prices subject to change without notice. Pricing at time of order will apply.

Please read carefully. Some things have changed in 2020.

General Guidelines

- **We are no longer a drop off point for carcass. We are accepting boneless trim only.**
- **We are no longer accepting quartered or bone-in portions.**
- All wild game must be boneless, can be fresh or frozen and must be trimmed and clean.
- To make quality products, we need to start with quality meat. Therefore, it is extremely important for boneless trim to be clean and fresh. We have the right to refuse any meat that does not smell fresh or is not cleaned properly.
- All boneless trim must be brought in in clear food grade bags or clean food grade containers. **Garbage bags are NOT allowed.**
- The hunter's license and registration must be provided at time of order.
- **A DEPOSIT in the amount of \$1 per pound of wild game brought in is required. Deposits are non-refundable.**
- Due to the very large volume of wild game sausage we produce, raw trim is combined and run in batches. Therefore, your wild game will be processed and mixed with like wild game brought in by others.
- Pork trim and beef trim brought in by the customer must be processed or purchased from Schmidt's Meat Market.
- All sticks of summer sausage will be made into 1.5# short sticks (finished weight). We will not cut sticks into smaller portions.
- Processing times are determined by the date received and also by product batching.
- We will call you as soon as your order is complete. Due to limited freezer space, we ask that you pick up your order within 1 week to avoid incurring storage fees.
- **Changes to orders will not be accepted after drop off. Make sure your order is exactly what you want when you drop off your meat.**

New guidelines for getting your own meat back

Getting your own meat back requires us to do separate batches per customer. Our equipment is large and it is necessary to have larger batches to run through the equipment.

- We require a minimum of **100#** of wild game (including beef and pork trim added) per sausage item.
- Because separate batches are more labor intensive and slow down our production and packaging process, we are now requiring **an additional \$50.00 per item** to process separately.

Do-It-Yourselfers

- Seasoning and casing orders will not be taken in November and December.
- Seasoning orders must be called in a minimum of one day in advance (January through October).
- We will no longer be smoking product that is not made in our plant.

Please see pricing information on the other side.



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**** Prices are per pound and include beef/pork add, wrapping and freezing ****
(prices are based on beginning weight, not finished weight after smoking)

| Summer Sausage | |
|---|--------|
| 25# Minimum (20# wild game / 5# beef add) | |
| Ratio: 80% Wild Game - 20% Beef | |
| <i>NEW FOR 2020 – All flavors will be in short sticks</i> | |
| Original, Garlic, German Beer, Swan Lake | \$3.19 |
| Cheddarwurst | \$3.89 |
| Jalapeno & Cheese | \$4.19 |
| Wisconsin Style | \$4.29 |

| Snack Sticks | |
|---|--------|
| 12# Minimum (9# wild game / 3# beef add) | |
| Ratio: 80% Wild Game - 20% Beef | |
| Hot | \$4.09 |
| Mild | \$4.09 |
| Teriyaki | \$4.09 |

| Smoked Sausage | |
|---|--------|
| 12# Minimum (6# wild game / 6# pork add) | |
| Ratio: 50% Wild Game - 50% Pork | |
| Farmer Style | \$3.49 |
| Landjaegers | \$3.49 |
| Smoked Links | \$3.69 |

| Smoked Sausage | |
|---|--------|
| Other Formulations | |
| Wieners – 70/30 wild game / beef ratio | \$3.89 |
| Franks – 70/30 wild game / beef ratio | \$3.39 |
| Polish – 67/33 wild game / pork ratio | \$3.39 |

| | |
|-------------------|--------|
| Additional boning | \$0.65 |
|-------------------|--------|

| Uncooked Sausage | |
|---|--------|
| 12# Minimum (6# wild game / 6# pork) | |
| Ratio: 50% Wild Game - 50% Pork | |
| Fresh Links | \$3.49 |
| Breakfast Sausage (1# chubs) | \$2.59 |
| Italian Sausage (1# chubs) | \$2.69 |

| Brats | |
|---|--------|
| 12# Minimum (6# wild game / 6# pork) | |
| Ratio: 50% Wild Game - 50% Pork | |
| Fresh Brats | \$3.19 |
| Beer Brats | \$3.49 |
| Cheddar Brats | \$3.69 |
| Italian Brats | \$3.39 |
| Jalapeno & Cheese Brats | \$3.99 |
| Mushroom & Swiss Brats | \$3.99 |
| Reuben Brats | \$3.89 |

| Wild Game Burger | |
|--|--------|
| Packaged in 1# chubs | |
| See typical wild game / add ratio below | |
| Grinding/Bagging/Freezing | \$0.90 |
| Beef added to ground venison (80/20) | \$3.09 |
| Pork added to ground venison (80/20) | \$1.89 |
| Tallow added to ground venison (90/10) | \$2.39 |

| Other | |
|----------------------------------|--------|
| Cannot be done separately | |
| Jerky | \$5.49 |
| Dried Beef | \$3.09 |

See Important Information on the other side.

Visit our website, www.schmidtsmeatmarket.com/wild-game/ for more information and extended hours.



319 Pine Street
 Nicollet, MN 56074
 507.232.3438

| Hours | |
|------------------------|------------------------|
| Monday through Friday: | 7:30 a.m. to 5:30 p.m. |
| Saturday: | 7:30 a.m. to 4:30 p.m. |
| Sunday: | Closed |