

Schmidts MEAT MARKET

319 Pine Street, Nicollet, MN 56074 507.232.3438

Hours:
 Mon-Fri: 7:30 a.m. to 5:30 p.m.
 Sat: 7:30 a.m. to 4:30 p.m.
 Sun: Closed

Wild Game Processing

Effective 10.20.23

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

****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	
All flavors will be in short (1.5#) sticks	
Original, Garlic, German Beer, Swan Lake	\$ 4.09
Cheddarwurst	\$ 4.49
Jalapeno & Cheese	\$ 4.99
Wisconsin Style	\$ 5.09

Jerky / Other	
15% pork add to Ground & Formed Jerky	
Jerky - Whole Muscle	\$ 5.69
Jerky - Ground & Formed	\$ 4.39
Jerky - Ground & Formed w/ Pepperjack	\$ 4.69
Jerky - Ground & Formed w/ Honey BBQ	\$ 4.69
Dried Venison	\$ 4.29

Snack Sticks	
12# Minimum (9# wild game / 3# beef (or pork*) add)	
Ratio: 80% Wild Game - 20% Beef (or Pork*)	
Hot, Mild, Teriyaki	\$ 4.79
Beer	\$ 4.89
Cheddar, Jalapeno, Honey BBQ*	\$ 5.29
Maple	\$ 5.99

Smoked Sausage	
12# Minimum (6# wild game / 6# pork add)	
Ratio: 50% Wild Game - 50% Pork	
Farmer Style	\$ 3.99
Maple Farmer Style	\$ 4.39
Landjaegers	\$ 4.09
Smoked Links	\$ 4.39
Smoked Maple Links	\$ 4.59

Additional Boning	\$ 0.82
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Smoked Sausage	
Other Formulations	
Wieners - 70 / 30 wild game / beef ratio	\$ 4.59
Franks- 70 / 30 wild game / beef ratio	\$ 4.09
Polish- 67 / 33 wild game / pork ratio	\$ 4.09

Uncooked Sausage	
12# Minimum (6# wild game / 6# pork add)	
Ratio: 50% Wild Game - 50% Pork	
Fresh Links	\$ 3.99
Maple Fresh Links	\$ 4.19
Breakfast Sausage (1# chubs)	\$ 3.09
Italian Sausage (1# chubs)	\$ 3.09

Bratwurst	
12# Minimum (6# wild game / 6# pork add)	
Ratio: 50% Wild Game - 50% Pork	
Fresh Brats	\$ 3.79
Beer Brats	\$ 3.99
Cheddar Brats	\$ 4.49
Jalapeno & Cheese Brats	\$ 4.49
Mushroom & Swiss Brats	\$ 4.49
Bacon, Cheddar, Ranch Brats	\$ 4.79
Smoked Brats - Original, German	\$ 4.19
Smoked Brats - German w/ Cheese	\$ 4.59

Wild Game Burger	
Packaged in 1# chubs	
See typical wild game / add ratio below	
Grinding / Bagging / Freezing	\$ 1.00
Beef added to ground venison (80/20)	Call
Pork added to ground venison (80/20)	Call
Tallow added to ground venison (80/20)	Call

See important information on the other side.

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

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General Guidelines - Please read carefully.

- * We are not a drop off point for carcass. We are accepting boneless trim only.
- * We do not accept 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 the time of the 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. 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.**

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. Therefore, we require a minimum of 50# of wild game (including beef and pork trim added) per sausage item.

Do-It-Yourselfers

- * Seasoning 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 not smoke product that is not made in our plant.

Please see pricing information on the other side.