Wild Game Processing

1200 Main Street, St. Cloud, WI 53079
(920) 999-2651 | salchertmeats@gmail.com
Hours: Sun - Mon: Closed; Tues, Wed, Fri: 8-5;
Thurs: 8-6; Sat: 8-12

Congratulations on your HUNT!
Thank you for the opportunity to process your Hunt.

REQUIREMENTS
Venison for Processing:
• All wild game must be fresh or Fresh Frozen, boneless, and clean. We reserve the right to refuse any wild game that does not smell fresh or is not cleaned properly or freezer burned. All wild game trim must be transported in clean, food grade containers/bags. We will not accept venison which is brought to us directly in opaque bags, dirty, or non-food grade packaging.
• We use fresh beef, pork & spices.
• Our equipment is thoroughly washed and sanitized daily, under strict guidelines.
• Our plant is Federally INSPECTED, and HACCP Certified.
• A Deposit in the amount of $1-per-pound of trim is required at time of order. Deposits are non-refundable.
• Salchert Meats will not process any venison that is being tested for CWD, until the test is completed --and negative. Please provide documentation, or DNR Customer# for verification.
• Salchert Meats will not accept any venison harvested from a wild game farm, unless the meat has been tested for CWD and documentation proves test results are negative.

SAUSAGE PRODUCTS (5 or 10lb minimum)

Trim Product	Bill Weight	Price per Lb.
Summer Sausage (Plain or Mustard Seed & Garlic)	1.6	$ 4.29
Cheddar Summer Sausage	1.6	$ 4.49
Snack Sticks (Plain or Hot)	1.6	$ 4.69
Flavored Snack Sticks: Cheddar, Jalapeno Cheddar, Honey BBQ	1.6	$ 4.99
Bologna (Ring or Stick)	2	$ 3.99
Natural Casing Wieners	2	$ 4.29
Steak Sandwiches (10lb min)	1.1	$ 2.49
Brats or Patties (5lb min)	2	$ 3.29
Flavored Brats (5lb min)	2	$ 3.49
Breakfast Links (5lb min)	2	$ 3.99

*For billable weight multiply # in this column by trim weight. Please note billable weight and take-home weight will be different. Products are billed according to weight after beef or pork is added and before smoking. All smoked products are subject to weight loss. For more information, please speak with a team member.

BULK PRODUCTS AVAILABLE (no minimums)

Grinding	Price Per Lb.
Grind Bulk (not packaged)	$ 1.69
Grind and Package (1# or 1.5# tubes)	$ 1.89
Patties	$ 2.29
Meat Added, ¼ unless noted	
Beef	$ 5.49
Pork	$ 2.49
Suet	$ 1.00

- All Prices subject to change without notice
- For all special orders add $.50/lb.
- All boneless wild game is inspected at time of drop off and again before processing
- Please use clear, food safe bags for transport
- We process year round
- Please request a price estimate if desired
- Due to equipment size, we process in 100# batch minimums. If you would like your meat to be kept separate, we need 75 lb. minimum for sausage making and 50 lb. minimum for bologna.

PICKING UP YOUR ORDER

We will call you as soon as your order is completed. We ask that you pick up your order within 3 days, if possible. All orders not picked up within two weeks of the calling date will be charged a $5 per week freezer fee. Customer is responsible for verifying that the telephone/contact information we have listed on their order is correct. Due to the volume we take in, it is not possible to give an estimated completion date. Processing times are determined by date received and by product batching. We will contact you as soon as your full order is ready.