

Deer Processing

We Keep Hide

Includes skinning, cutting, packaging, grinding, and freezing . . **\$70.00**

You Keep Hide

Includes skinning, cutting, packaging, grinding, and freezing . . **\$80.00**

Caped for Shoulder Mount

Includes skinning, cutting, packaging, grinding, and freezing . . **\$90.00**

Entire Deer Boned out For Sausage Products

Payment required at drop off.

Deer completely deboned for StoneRidge sausage products, absolutely no cuts. Sausage must be made here.

We Keep Hide **\$50.00**

You Keep Hide **\$60.00**

Caped for Shoulder Mount **\$70.00**

Extra Charges

Stew Meat \$1.00/lb.

Pork added \$2.00/lb.

Beef added \$3.00/lb.

(IF BRINGING IN BONELESS TRIM MEAT)

Ground Venison \$0.70/lb.

Ground Venison with 1/3 pork added \$1.50/lb.

Ground Venison with 1/3 beef added \$2.00/lb.

EARLY SEASON AFTER HOURS COOLER AVAILABLE

Sausage Processing Prices

SUMMER SAUSAGE (15% Shrink)

PLAIN \$3.00LB

GARLIC \$3.00LB

JALAPENO & CHEDDAR \$3.50LB

PEPPERJACK CHEESE \$3.50LB

SNACK STICKS (30% Shrink)

MILD \$3.50LB

JALAPENO & CHEDDAR (medium) \$3.50LB

HOT (very hot) \$3.50LB

GHOST PEPPER (hottest) \$3.50LB

GARLIC \$3.50LB

PEPPERJACK \$3.50LB

BACON CHEDDAR \$3.50LB

TERIYAKI \$3.50LB

HONEY BBQ \$3.50LB

SMOKED SAUSAGE

NATURAL CASING WIENERS \$3.50LB

CHILI CHEESE WIENERS...**NEW!** \$3.50LB

CHEESYWURST \$3.50LB

SMOKED KIELBASA \$3.00LB

RING BOLOGNA \$3.00LB

JERKY (50% Shrink)

REGULAR **NEW RECIPE!** \$4.00LB

Ground and Formed

DRIED VENISON (20% Shrink)

Dried Venison \$4.00LB

Venison round cured, smoked, and thinly sliced.

ALL PRODUCTS COME IN A 1lb to 1 1/2lb PACKAGING

ORDERS NOT PICKED UP WITHIN 30 DAYS
WILL BE DONATED TO THE LOCAL FOOD PANTRY

BRATS

BRATWURST \$3.00LB

ITALIAN \$3.00LB

CAJUN \$3.00LB

BEER \$3.00LB

BACON CHEDDAR \$3.00LB

MUSHROOM SWISS \$3.00LB

JALAPENO CHEDDAR \$3.00LB

PHILLY CHEESESTEAK **NEW!** \$3.00LB

BADGER (BEER & CHEESE) **NEW!** \$3.00LB

FIESTA **NEW!** \$3.00LB

LINKS

MAPLE BREAKFAST LINKS \$3.00LB

BULK ITEMS

(comes in a 1lb tube)

BREAKFAST \$1.50LB

ITALIAN \$1.50LB

BACON (20% Shrink)

BACON \$3.00LB

Ground and formed

PIT SMOKED

SMOKED IN OUR OLD FASHIONED PIT SMOKEHOUSE.

(COLD SMOKED)

VERY SMOKEY FLAVOR

PLAIN, GARLIC, ONION & GARLIC

NATURAL CASING SUMMER (16oz) (15% Shrink) . . \$4.00LB

PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

VENISON PROCESSING INFORMATION

All deer will be tagged and kept separate

All cuts will be boneless

We will not cut through the spinal cord or bones

We use a separate saw to cut off antlers

We thoroughly wash all carcasses before deboning and vacuum sealing. You are guaranteed your own deer cuts back. Each deer is tagged with a number, which stays with the meat from the time you drop off your deer until it is picked up. Processing times vary depending on the time of year.

Our deer processing vary at different times of the year. During gun season all carcasses and boneless meat will be checked in at the venison window located at the southeast end of the building. During the other times of the year, you may be required to check in your carcass with the meat department. All boneless meat will be checked in inside the store at the meat department. **Do NOT** bring the carcass into the store.

Tenderloin
2 Small Strips of Meat Located on The Inside of the deer Cavity

Boneless Butterfly Chops

Boneless Whole Loins

Roasts

Steaks

Roasts

Jerky Meat

Dried Venison

HIND-QUARTER

LOIN

RIBS

SHOULDER

NECK

SHANK

Hamburger, Sausage

SHANK

Hamburger, Sausage

SAUSAGE PROCESSING INFORMATION

All venison/wild game is frozen the day it arrives at our facility.

We accept fresh and frozen venison/wild game. It must be boneless, trimmed and clean. We reserve the right to refuse any venison/wild game that we do not feel meets our standards.

All sausage is vacuum sealed and frozen.

All sausage products are made with pork.

When you bring in your venison we add pork which equals half the weight of your venison. This will equal 1/3 of the total product weight.

Ex. 10# venison (+) 5# pork (=) 15# total

Keep in mind all smoked sausage does shrink while smoking.

Ex. 10# venison summer sausage (-) (15% smokehouse shrink) (=) 8.5# take home summer sausage.

All prices are based on total weight after pork is added.

Ex. 10# venison (+) 5# pork (=) 15# summer sausage (x) \$3.00lb (=) \$45.00

We will call when your order is completed. Due to the high volume of sausage processing, we ask that you pick up your order within 3 days of notification. All orders not picked up within 2 weeks of the calling date will be charged \$5/week freezer fee.

We strive to give our customer the very best products as quickly as we can. But do remember, quality does take time. We assure you that the wait will be well worth it.

DROP OFF AT OTHER LOCATIONS:

De Pere

575 Swan Rd
(920) 336-7080
Open Daily 8am-6pm

Little Chute

1901 E Main St
(920) 766-6090
Open Daily 8am-6pm

Kaukauna

300 E Ann St
(920) 766-6080
Open Daily 8am-6pm

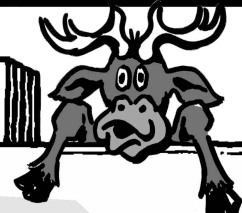
Watertown

Steve's Southside Citgo
1021 S 3rd St
(920) 262-0230
Monday - Friday 7am-5pm

Revised 3-22-2018 G.A., Wild Rose

StoneRidge

Meat & Country Market, Inc.



**YEAR-ROUND
VENISON & WILD
GAME
PROCESSING**



OPEN DAILY: 7AM-9PM
THANKSGIVING: 7AM-NOON

975 E. Main Street
Wautoma, WI 54982

920-787-5444
Ext.201

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Website-
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