



VENISON PROCESSING

W803 County Rd S Kaukauna, WI 54130
 920-766-1657 or 920-337-0332
 office@roskommeats.com



PRICES SUBJECT TO CHANGE WITHOUT NOTICE

***SPECIAL ORDERS REQUIRE A 20LB MINIMUM**

Sausage Products 10# Minimum on Trim All Products Vacuum Sealed	Billing Weight**	Price Per Pound
Summer Sausage 1.5# Sticks Plain/Garlic/Farmers	1.5	\$4.54
Specialty Summer Sausage (Garlic w/ Pepper Jack Cheese, Sweet Heat w/ Cheddar Cheese, Jalapeno with Cheddar Cheese)	1.5	\$5.94
Big Summer (Sliced 1.5# packs)	1.5	\$6.54
Ring Bologna 1# Ring	1.6	\$4.24
Natural Casing Wieners	1.6	\$4.54
Natural Casing Wieners with Cheddar Cheese	1.6	\$5.54
Skinless Wieners	1.6	\$4.54
Snack Sticks 1.5#pks Mild/Hot	1.5	\$4.94
Specialty Snack Sticks (Honey BBQ, Swiss, Jalapeno with Cheddar Cheese, Sweet Heat w/ Cheddar Cheese)	1.5	\$5.94
Venison Bacon 1.5# PKS	1.35	\$4.94
Brats (Pork added) 6pk	1.5	\$3.94
Specialty Brats (cheddar, Mush/Swiss, Jalapeno With Cheddar Cheese, Garlic Parm Pepper Jack)	1.5	\$4.94
Smoked Jalapeno With Cheddar Cheese Brats	1.5	\$5.54
Venison Brat Patties 4pk	1.6	\$3.94
Extruded Jerky Mild, Hot& Spicy, HBBQ	1.0	\$6.49
Jerky (Whole Muscle) <i>(Must Have Whole Rounds, No minimum wt.)</i>	1.0	\$6.99
Dried Venison 1# Packs <i>(Must Have Whole Rounds, No minimum wt.)</i>	1.0	\$4.50

***PLEASE USE CLEAR, FOOD SAFE BAGS FOR TRANSPORT**

***ALL TRIM MUST BE CLEAN, WE WILL DECLINE ANY THAT WILL NOT BE TO ROSKOM'S STANDARD, AS CLEAN AND FRESH**

****FULL PROCESSING PAYMENT REQUIRED WITH WHOLE DEER DROP OFF****

Hair Charge

Under 50#- \$10 Clean Fee

Over 50#- \$20 Clean Fee

**Trim will be inspected after thaw & before grinding. A call will be given to notify you.

GRINDING & MISC

Grind and Package-\$1.50lb (1# Tubes)

Patties (4to1 or 3to1)-\$2.00lb

Add Beef-\$5.99lb

Add Pork-\$3.99lb

Add Suet-\$1.50lb

WHOLE DEER

Whole Deer-\$160.00 Hamburger and Sausage **not** included

Caping for full mount-\$55.00

Save Hide-\$8.00

Boning Charge -\$25.00-*each 1/4*

****Due to the amount of venison we take in per venison**

Season we do not have a specific date on when your order will

Be finished. We fill and make by the date it was dropped off,

We will call when the order is finished and ready for pick up.

***For billable weight, multiply your trim weight by the number in the billing weight column. The bill weight and your take home weight will be different. Products will be billed according to your product weight after beef or pork are added and before smoking. Please Note all smoked products are subject to weight loss after smoking.