



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

Sausage Products 10# Minimum on Trim All Products Vacuum Sealed	Billing Weight**	Price Per Pound
Summer Sausage 1.5# Sticks Plain/Garlic	1.6	\$3.55
Summer Sausage Garlic w/ Pepper Jack Cheese	1.6	\$4.89
Jalap. & Cheese Summer	1.6	\$4.89
Big Summer (Sliced 1# packs)	1.6	\$3.89
Ring Bologna 1# Ring	1.6	\$3.07
Natural Casing Wieners	1.6	\$3.44
Skinless Wieners	1.6	\$3.29
Snack Sticks Mild/Hot	1.6	\$3.94
Jalap. & Cheese Snack Stick	1.6	\$4.94
Honey BBQ Snack Stick	1.6	\$4.94
Sweet Heat Snack Stick With Cheddar Cheese	1.6	\$4.94
Venison Bacon 1# PKS	1.6	\$3.89
Brats (Pork added) 6pk	1.5	\$2.74
Cheddar Brats 6PK	1.5	\$3.79
Venison Brat Patties 4pk	1.6	\$2.73
Jerky (Whole Muscle) .5#packs (Must Have Whole Round)	1	\$4.89
Dried Venison 1# Packs (Must Have Whole Rounds)	1	\$2.89

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

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-\$1.00lb (1# Tubes)
 Patties (4to1 or 3to1)-\$1.35lb
 Add Beef-\$3.99lb
 Add Pork-\$2.25lb
 Add Suet-\$1.00lb

WHOLE DEER

Whole Deer-\$110.00
 Caping-\$45.00
 Save Hide-\$5.00
 Save Rack-\$5.00
 European Mount-\$100.00
 Boning Charge (Hind & Front ¼'s) -\$10.00 EACH 1/4

****Due to the amount of venison we take in per venison Season we don't 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.
 \$3.00 a week Freezer Fee's get applied to your bill if order is not picked up within a week of being called.

***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.