

Specialty Seasonings

Jalapeno Peppers
Cheddar Cheese
Pepperjack Cheese
Swiss Cheese
Mushrooms
Chipotle Peppers
Cranberry
Cherry
Cajun
XXX Hot
Teriyaki

Italian

Tomato Basil

Buffalo Wing

Jamaican Jerk

Gyro

Brats Only

Each Additional Ingredient: \$0.50

No Limits!

Ask us for our favorite combos!

All Wild Game products are vacuum packed (except burger).

Business Statement

We are committed to providing you with the best quality game processing possible. We keep each customer's game separate throughout the entirety of processing. This means what you bring in is what you get back!

Due to limited freezer space this time of year, we ask that you pick up your fresh cuts/sausage within 4 days of notification of completion (voicemails/text messages included). A freezer charge of \$1.00 perday, per box, will be added on the 5th day. Please note If we cannot get a hold of you (wrong number, voicemailbox full/not set up, no longer in service, etc.) charges will automatically begin on the 5th day. Product will be held for 6 months before disposing of.

2022 Gun Deer Extended Hours

Saturday, November 19th	8:00 am - 3:00 pm
Sunday, November 20th	12:00 pm - 6:00 pm
Monday, November 21st	6:00 am - 6:00 pm
Tuesday, November 22nd	6:00 am - 6:00 pm
Wed., November 23rd	6:00 am - 6:00 pm
Thursday, November 24th	Closed Thanksgiving
Friday, November 25th	6:00 am - 6:00 pm
Saturday, November 26th	6:00 am - 4:00 pm
Sunday, November 27th	12:00 pm - 4:00 pm
Monday, November 28th	6:00 am - 6:00 pm

Beginning Tuesday, November 29th we will be returning to our regular hours.

Stoddard's

Meat Market & Catering

2022

WILD GAME PROCESSING



Stoddards Meat Market & Catering

205 East Cottage Grove Road
Cottage Grove, WI 53527
608-839-4228

www.stoddardsmarket.com

Processing Information

We will keep all Wild Game separate, this includes fresh cuts as well as sausage and smoked products. You will get your own meat back.

All Wild Game (except burger), fresh & smoked, are vacuum packed with a full ingredient list on the label.

All Wild Game is hand cut resulting in only boneless cuts to our customer.

We can process your Deer, Elk, Bear Antelope, Moose, or Bison.

We take in whole animals as well as quartered animals or trim.

Sausage Information

All sausage products are made with your Wild Game. To do this requires extra time and labor, but we think it's worth it to you, Our Customer. If you have any questions regarding this policy, please ask.

If you would like to have beef added to your sausage products rather than pork, please request it at the time that you place your order. We will be happy to honor your request.

\$15.00 will be added to any sausage orders that are split between two products. Example: a 25 lb. batch split into 1 /2 summer sausage & 1 /2 snack sticks.

** Not all products can be split.

Whole Wild Game Processing

Basic Fee	\$130.00
Hide Return fee:	\$ 15.00
Cut Antlers/Head:	\$ 5.00
Cape your Trophy:	\$ 65.00

Processing Includes:

Skinning, Cutting Fresh Meat, Wrapping & Grinding Trim for Burger.

Trim Ground into Burger

Grind & wrap	\$1.00/lb.
Grind only	\$0.75/lb.

We can add beef, beef fat or pork to any order for an additional charge.

*Boning charge: \$30.00/qtr.

Order Weight Minimums

All products require a minimum weight.

Summer Sausage & Snack Sticks.
17/lb = 25/lb

Bacon, Brats, & Breakfast Sausage.
10/lb = 20/lb

Ring Bologna & Wieners. 15/lb = 25/lb

Whole Muscle Jerky. Whole Hind Quarter.

Dried Venison. Whole Hind Quarter

Trim to Sausage Products

Summer Sausage

Traditional, Garlic or Onion: \$4.50/lb.
For additional seasoning options see Specialty Seasoning List.

Ring Bologna \$4.50/lb.

Bratwurst

Classic Fresh, Garlic,
Onion or Beer added: \$4.00/lb.
Smoked: \$4.50/lb.

Wieners, Chorizo, Andouille

Traditional: \$4.50/lb.
For additional seasoning options see Specialty Seasoning List.

Snack Sticks

Regular, Garlic or Hot: \$5.50/lb.
For additional seasoning options see Specialty Seasoning List.

Whole Muscle Jerky

(Requires whole hind qtr.) \$10/lb.

Dried Venison

Whole Round, Smoked & Thin Sliced:
(Requires whole hind qtr.) \$7.00/lb.

Breakfast Sausage

Bulk: \$4.00/lb.
Links: \$5.50/lb.
Patties: \$4.50/lb.

Bacon: \$5.00/lb.

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BEEF PROCESSING SHEET

Name: _____ Phone: _____

Custom Label: Yes NO Source: _____

Whole Half Split Quarter Hanging Weight: _____

CHOOSE ONE: RIB ROAST RIBEYE (boneless) RIB STEAK (bone in)

CHOOSE ONE: WH ROUND STEAK TOP ROUND AND STEW or BURGER

TENDERLOIN/STRIP PORTERHOUSE/T-BONE SIRLOIN – 1 PER PKG

STEAK THICKNESS: 3/4" 1" 1-1/2"

STEAKS IN A PACKAGE: 1 2 3 4 Ind Pkg Charge

ROASTS: ARM CHUCK RUMP SIRLOIN TIP

SIZE: 2-3lb 3-4lb 4-5lb

BURGER: 1lb 1-1/2lb

SOUP BONES HEART TONGUE LIVER FLANK STEAK BRISKET

OXTAIL SHORT RIBS

OTHER PROCESSING:

SUMMER SAUSAGE: \$4/lb Garlic _____lbs Traditional _____lbs

STICKS: Trad _____lbs Garlic _____lbs Hot _____lb Jal/Cheese _____lbs
\$5/lb + .50 per additional ingredient

WEINERS OR BOLOGNA \$3.00LB _____LBS

PATTIES: \$1.50LB 4X1 3X1 _____LBS

FRESH CUTS:

Basket:
1 2 3 4 5 _____

Box:
1 2 3 4 5 _____

Bag:
1 2 3 4 5 _____

BURGER:

Basket:
1 2 3 4 5 _____

Box:
1 2 3 4 5 _____

Bag:
1 2 3 4 5 _____

OTHER:

Basket:
1 2 3 4 5 _____

Box:
1 2 3 4 5 _____

Bag:
1 2 3 4 5 _____