



4663 Milltown Rd
 Green Bay, WI 54313
 920-865-7901
 maplewoodmeats.com
 Hrs: M,T,W, F 7-5
 Th 7-6 • Sat 7-2

GOOSE, WILD TURKEY & PHEASANT

IMPORTANT:

- See requirements before bringing in boneless trim.
- All products are vacuum-sealed for your convenience.
- We process wild game into sausage year-round & accept drop offs during our standard business hours.
- Deposit required for all orders (\$1.00 per pound of trim).
- Any product processed in a *non-standard* size will require an additional charge of \$.50/LB.
- Prices subject to change without notice.
- **PAYMENT OPTIONS: We accept cash, debit or credit cards. We do not accept checks for orders over \$75.**

REQUIREMENTS:

- All wild game must be fresh, boneless, and clean. We reserve the right to refuse any wild game that does not smell fresh or is not cleaned properly. All wild game must be transported in clean, clear food grade bags/containers. We will not accept wild game which is brought to us in dirty non-food grade bags/containers.
- The hunter's registration tag or DNR Customer # must be provided with order.
- A Deposit in the amount of \$1-per-pound of trim is required at time of order. Deposits are non-refundable.
IMPORTANT • All Orders received without a deposit will be held until the deposit amount is received.

WE TAKE OUR SAUSAGE SERIOUSLY!

To provide our customers with high quality sausage:

- We accept only fresh, or fresh-frozen, boneless, trimmed, and clean wild game.
- We inspect all wild game as it arrives, and again before sausage is made. All game is tagged with your name and the date. If our inspection shows that your game trim does not meet our standards, we will contact you.
- We only use fresh beef, pork & spices.
- Our equipment is thoroughly washed and sanitized daily, under strict guidelines.
- Our plant is STATE INSPECTED and HACCP Certified.
- We are mandated to follow the sanitation operating procedures as set forth by the State.
- We have a State Inspector on the premises 5 days a week
- Our reputation is built on customer satisfaction & award-winning smoked meats & sausages.

Our equipment is designed to produce the highest quality and most consistent sausage, however, our equipment does not allow us to keep batches separate.

Therefore your game will be processed and mixed with the same type of game brought in by others.

Thank you - We appreciate your business!

SAUSAGE PROCESSING PRICES

****Charged on final weight of product****

The price per pound is charged on the exact FINISHED WEIGHT of the product. (For approximate finished weight, multiply trim weight times the number in the "Final Weight" column.) For example, if you ask for 17 lbs. of your goose trim to be made into summer sausage, you will end up with approximately 34-35 lbs of summer sausage when product is completed.

*Example of Cost:

Trim	Product	Final Weight	Price per lb.	Cost
17.2	Summer Sausage	34.8 lbs.	\$3.99	\$138.85

** Example only- final weight shown is approximate.
 Final weights will vary slightly **

For goose, wild turkey, and pheasant sausage, the final product is approximately double the starting trim weight.	Approximate Final Weight* = X	PRICE PER LB.
---	-------------------------------	---------------

GOOSE

TRIM MINIMUM: 17# per product

Summer Sausage (1.5# stick)	2	\$4.09
German Style Summer Sausage	2	\$4.09
Original Snack Sticks	2	\$4.89
Mild Snack Sticks	2	\$4.89
Habanero Hot Sticks	2	\$5.39
*Made with fresh Habanero peppers		
Bacon (Sliced)	2	\$4.09

WILD TURKEY and PHEASANT

TRIM MINIMUM: 17# per product

Summer Sausage (1.5# stick)	2	\$4.09
German Style Summer Sausage	2	\$4.09
Original Snack Sticks	2	\$4.89
Mild Snack Sticks	2	\$4.89
Habanero Hot Sticks	2	\$5.39
*Made with fresh Habanero peppers		
Bacon (Sliced)	2	\$4.09
Original Bratwurst (6 per pkg)	2.1	\$3.59

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. Please verify that the telephone/contact information we have listed on your 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 also by product batching. We will call you as soon as your full order is ready.**



4663 Milltown Rd
Green Bay, WI 54313
920-865-7901
maplewoodmeats.com
Hrs: M,T,W, F 7-5
Th 7-6 • Sat 7-2

IMPORTANT:

- See requirements before bringing in boneless trim.
- All products are vacuum-sealed for your convenience.
- We process wild game into sausage year-round & accept drop offs during our standard business hours.
- Deposit required for all orders (\$1.00 per pound of trim).
- Any product processed in a *non-standard* size will require an additional charge of \$.50/LB.
- Prices subject to change without notice.
- **PAYMENT OPTIONS: We accept cash, debit or credit cards. We do not accept checks for orders over \$75.**

CURED and SMOKED LEGS

Cured & Smoked Boneless Leg
(Includes shaving and packaging).....\$2.99 PER LB
*Additional charge of \$20.00 per leg for deboning hind leg for smoking, \$40 each for deboning quarters for sausage.

GRINDING ('Hamburger' and Patties) PRICE PER LB

Grind Bulk (No packaging)\$1.10
Grind and package tubes (1# or 1.5#)\$1.25
Make Patties (20# PATTIES MINIMUM)\$2.00
Patties are handmade 1/3# cryovaced in 1# packages
Meat Added to Grinding:
Pork Added (1/3 added) PRICE PER LB\$2.49
Beef Added (up to 1/3 added) PRICE PER LB\$2.79
Lean Beef Added (1/3 added) PRICE PER LB\$3.79
Suet Added \$1.49

Note if more than 1/3 beef added is requested, beef will be added at \$3.79/LB.

BULK GRINDING

You receive your own trim back on bulk grinding orders. Trim must be in a thawed state. No special packaging is included (will be bagged). Cost is \$1.10/LB for the Grinding. Additional cost for any meat added.

HOURS FOR BULK GRINDING

Mon-Thurs 7:00-3:00; Fri 7:00-Noon; **No grinding done on Saturdays.** Grinding will be done while you wait, or you may drop it off and pick it up the following day. Bulk grinding will not be kept for more than one working day. (Trim dropped off on Saturday must be picked up on Monday, etc.)

How to figure out cost for grinding:

Example of Cost: Bulk Grinding with no meat added
10 LBS. of Trim = 10 x \$1.10 = cost: \$11.00

Trim + Beef Added (1/3): 10 LBS. of Trim
Beef = 3 lbs x \$2.79 = \$8.37 Bulk
Grinding = 13 lbs x \$1.10 = \$14.30
Total is \$8.37 + \$14.30 = \$22.67

ANTELOPE, BEAR, CARIBOU, ELK & MOOSE

SAUSAGE PROCESSING PRICES ***

Charged on final weight of product ***

We add beef or pork to all sausage products (except for the restructured jerky). The price per pound is charged on the exact **FINISHED WEIGHT OF THE PRODUCT**. (For approximate finished weight, multiply trim weight times the number in the "Final Weight" column.) For example, if you ask for 10 lbs. of your venison trim to be made into summer sausage, you will end up with approximately 20-21 lbs of summer sausage when product is completed.

*Example of Cost:

Trim	Product	Final Weight	Price per lb.	Cost
10.0	Summer Sausage	20.0 lbs.	\$3.79	\$75.80

** Example only- final weight shown is approximate.

Final weights will vary slightly **

TRIM MINIMUM: 10# trim for Sausage Products; 20# total weight (including any meat added) to make Patties.

	Approximate Final Weight* = X	PRICE PER LB.
Summer Sausage (1.5# stick)	2	\$3.79
German Brand Summer Sausage	2	\$3.79
Jalapeno & Cheese Summer	2	\$4.29
Big Summer (German) (Sliced)	2	\$3.99
Big Bologna (Sliced)	2	\$3.49
Original Snack Sticks	1.6	\$4.59
Mild Snack Sticks	1.6	\$4.59
Teriyaki Snack Sticks	1.6	\$5.09
Cheddar Cheese Snack Sticks	1.6	\$5.09
Natural Casing Snack Sticks	1.6	\$5.09
Habanero Hot Sticks	1.6	\$5.09
Made with fresh Habanero peppers		
Jalapeno & Cheese Sticks	1.6	\$5.09
Made with fresh Jalapeno peppers, Cheddar Cheese, & Hot Pepper Cheese		
Honey BBQ Snack Sticks	1.6	\$5.09
Restructured Jerky	0.6	\$5.29
Farmer Sausage	2	\$3.99
Ring Bologna	2	\$3.39
Natural Casing Wieners	2	\$4.29
Cheddar Wieners (Natural Casing)	2	\$4.89
Skinless Wieners	2	\$3.29
Cheddar Wieners (Skinless)	2	\$3.89
Smoked Polish Sausage	2	\$3.39
Andouille Sausage (Smoked)	2	\$3.69
Fresh Polish Sausage	2.1	\$3.29
Bacon (Sliced)	2.1	\$3.89
Breakfast Sausage Links	2.1	\$3.49
Apple Cinnamon Breakfast Sausage Links	2.1	\$4.09
Blueberry Maple Breakfast Sausage Links	2.1	\$4.39
Italian Sausage 1# Tubes	2.1	\$3.09
Meatloaf (in tins)	2.1	\$3.29
Original Bratwurst (6 per pkg)	2.1	\$3.29
Italian Brats	2.1	\$3.29
Mushroom & Swiss Brats	2.1	\$3.99
Made with fresh Mushrooms & Swiss Cheese		
Cheddar Bratwurst	2.1	\$3.69
Jalapeno & Cheese Brats	2.1	\$3.99
Made with fresh Jalapenos, Cheddar Cheese & Hot Pepper Cheese		
Beer Bratwurst	2.1	\$3.69
Made with Belgian Witbier by Badger State Brewing Co.		
Philly Cheese-Steak Brat	2.1	\$3.99
Made with fresh Green Bell Peppers, Onions & Mozzarella Cheese		

*Original Brats and Flavored Brats also available precooked (just brown and serve) for an additional 30¢ per lb.

REQUIREMENTS - Elk, Caribou, Antelope, Bear and Moose

FOR PROCESSING:

- All wild game must be fresh, boneless, and clean. We reserve the right to refuse any wild game that does not smell fresh or is not cleaned properly. 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.
- The hunter's registration number or DNR Customer # must be provided at time of order.
- A Deposit in the amount of \$1-per-pound of trim is required at time of order. Deposits are non-refundable.

IMPORTANT • All Orders received without a deposit will be held until the deposit amount is received.

- Maplewood will not process any wild game that is being tested for CWD, until the test is completed --and negative. Please provide documentation, or DNR Customer# for verification.
- Maplewood will not accept any wild game harvested from a wild game farm, unless the meat has been tested for CWD and documentation proves test results are negative.

WE TAKE OUR SAUSAGE SERIOUSLY!

To provide our customers with high quality sausage:

- We accept only fresh, or fresh-frozen, boneless, trimmed, and clean wild game.
- We inspect all wild game as it arrives, and again before sausage is made. All game is tagged with your name and the date. If our inspection shows that your wild game trim does not meet our standards, we will contact you.
- We only use fresh beef, pork & spices.
- Our equipment is thoroughly washed and sanitized daily, under strict guidelines.
- Our plant is STATE INSPECTED and HACCP Certified.
- We are mandated to follow the sanitation operating procedures as set forth by the State.
- We have a State Inspector on the premises 5 days a week
- Our reputation is built on customer satisfaction & award-winning smoked meats & sausages.

Our equipment is designed to produce the highest quality and most consistent sausage, however, our equipment does not allow us to keep batches separate.

Therefore your wild game will be processed and mixed with the same type of wild game brought in by others.

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 his 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 also by product batching. We will call you as soon as your full order is ready.**

Venison and CWD: We provide a custom processing service for your game animals and take the highest precautions in safety and sanitation of our facilities and equipment. We cannot guarantee that any animal brought in for processing does or does not have CWD. That testing may be done by game agency officials or by sportsmen, but cannot be done in this facility. We cannot assume responsibility for animal testing or failure to test for CWD.

Maplewood's viewpoint on CWD is based upon the position of the Dept. of Agriculture that there is no evidence that CWD is transmittable to humans. These views are also shared by the World Health Organization and the Center of Disease Control.

Although there is no scientific evidence, Maplewood would encourage all hunters to follow the guidelines set by the Dept. of Agriculture on cutting your wild game.



4663 Milltown Rd
Green Bay, WI 54313
920-865-7901
maplewoodmeats.com
Hrs: M,T,W, F 7-5
Th 7-6 • Sat 7-2

VENISON

SAUSAGE PROCESSING PRICES ***

Charged on final weight of product ***

We add beef or pork to all sausage products (except for the restructured jerky). The price per pound is charged on the exact **FINISHED WEIGHT** of the product. (For approximate finished weight, multiply trim weight times the number in the "Final Weight" column.) For example, if you ask for 10 lbs. of your venison trim to be made into summer sausage, you will end up with approximately 20-21 lbs of summer sausage when product is completed.

*Example of Cost:

Trim	Product	Final Weight	Price per lb.	Cost
10.0	Summer Sausage	20.0 lbs.	\$3.79	\$75.80

** Example only- final weight shown is approximate.

Final weights will vary slightly **

TRIM MINIMUM: 10# trim for Sausage Products; 20# total weight (including any meat added) to make Patties.

	Approximate Final Weight* = X	PRICE PER LB.
Summer Sausage (1.5# stick)	2	\$3.79
German Brand Summer Sausage	2	\$3.79
Jalapeno & Cheese Summer	2	\$4.29
Big Summer (German) (Sliced)	2	\$3.99
Big Bologna (Sliced)	2	\$3.49
Original Snack Sticks	1.6	\$4.59
Mild Snack Sticks	1.6	\$4.59
Teriyaki Snack Sticks	1.6	\$5.09
Cheddar Cheese Snack Sticks	1.6	\$5.09
Natural Casing Snack Sticks	1.6	\$5.09
Habanero Hot Sticks	1.6	\$5.09
Made with fresh Habanero peppers		
Jalapeno & Cheese Sticks	1.6	\$5.09
Made with fresh Jalapeno peppers, Cheddar Cheese, & Hot Pepper Cheese		
Honey BBQ Snack Sticks	1.6	\$5.09
Restructured Jerky	0.6	\$5.29
Farmer Sausage	2	\$3.99
Ring Bologna	2	\$3.39
Natural Casing Wieners	2	\$4.29
Cheddar Wieners (Natural Casing)	2	\$4.89
Skinless Wieners	2	\$3.29
Cheddar Wieners (Skinless)	2	\$3.89
Smoked Polish Sausage	2	\$3.39
Andouille Sausage (Smoked)	2	\$3.69
Fresh Polish Sausage	2.1	\$3.29
Bacon (Sliced)	2.1	\$3.89
Breakfast Sausage Links	2.1	\$3.49
Apple Cinnamon Breakfast Sausage Links	2.1	\$4.09
Blueberry Maple Breakfast Sausage Links	2.1	\$4.39
Italian Sausage 1# Tubes	2.1	\$3.09
Meatloaf (in tins)	2.1	\$3.29
Original Bratwurst (6 per pkg)	2.1	\$3.29
Italian Brats	2.1	\$3.29
Mushroom & Swiss Brats	2.1	\$3.99
Made with fresh Mushrooms & Swiss Cheese		
Cheddar Bratwurst	2.1	\$3.69
Jalapeno & Cheese Brats	2.1	\$3.99
Made with fresh Jalapenos, Cheddar Cheese & Hot Pepper Cheese		
Beer Bratwurst	2.1	\$3.69
Made with Belgian Witbier by Badger State Brewing Co.		
Philly Cheese-Steak Brat	2.1	\$3.99
Made with fresh Green Bell Peppers, Onions & Mozzarella Cheese		

*Original Brats and Flavored Brats also available precooked (just brown and serve) for an additional 30¢ per lb.

IMPORTANT:

- See requirements before bringing in boneless trim.
- All products are vacuum-sealed for your convenience.
- We process wild game into sausage year-round & accept drop offs during our standard business hours.
- Deposit required for all orders (\$1.00 per pound of trim).
- Any product processed in a *non-standard* size will require an additional charge of \$.50/LB.
- Prices subject to change without notice.
- **PAYMENT OPTIONS: We accept cash, debit or credit cards. We do not accept checks for orders over \$75.**

CURED and SMOKED LEGS

Cured & Smoked Boneless Leg

(Includes shaving and packaging).....\$2.99 PER LB

*Additional charge of \$20.00 per leg for deboning hind leg for smoking, \$40 each for deboning quarters for sausage.

GRINDING ('Hamburger' and Patties)

PRICE PER LB

Grind Bulk (No packaging)\$1.10

Grind and package tubes (1# or 1.5#)\$1.25

Make Patties (20# PATTIES MINIMUM)\$2.00

Patties are handmade 1/3# cryovaced in 1# packages

Meat Added to Grinding:

Pork Added (1/3 added) PRICE PER LB\$2.49

Beef Added (up to 1/3 added) PRICE PER LB\$2.79

Lean Beef Added (1/3 added) PRICE PER LB\$3.79

Suet Added \$1.49

Note if more than 1/3 beef added is requested, beef will be added at \$3.79/LB.

BULK GRINDING

You receive your own trim back on bulk grinding orders. Trim must be in a thawed state. No special packaging is included (will be bagged). Cost is \$1.10/LB for the Grinding. Additional cost for any meat added.

HOURS FOR BULK GRINDING

Mon-Thurs 7:00-3:00; Fri 7:00-Noon; **No grinding done on Saturdays.** Grinding will be done while you wait, or you may drop it off and pick it up the following day. Bulk grinding will not be kept for more than one working day. (Trim dropped off on Saturday must be picked up on Monday, etc.)

How to figure out cost for grinding:

Example of Cost: Bulk Grinding with no meat added
10 LBS. of Trim = 10 x \$1.10 = cost: \$11.00

Trim + Beef Added (1/3): 10 LBS. of Trim
Beef = 3 lbs x \$2.79 = \$8.37 Bulk
Grinding = 13 lbs x \$1.10 = \$14.30
Total is \$8.37 + \$14.30 = \$22.67

REQUIREMENTS - Venison

FOR PROCESSING:

- All wild game must be fresh, boneless, and clean. We reserve the right to refuse any wild game that does not smell fresh or is not cleaned properly. 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.
- The hunter's registration number or DNR Customer # must be provided at time of order.
- A Deposit in the amount of \$1-per-pound of trim is required at time of order. Deposits are non-refundable.
- Maplewood 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.
- Maplewood 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.

IMPORTANT • All Orders received without a deposit will be held until the deposit amount is received.

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 his 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 also by product batching. We will call you as soon as your full order is ready.**

WE TAKE OUR SAUSAGE SERIOUSLY!

To provide our customers with high quality sausage:

- We accept only fresh, or fresh-frozen, boneless, trimmed, and clean wild game.
- We inspect all wild game as it arrives, and again before sausage is made. All game is tagged with your name and the date. If our inspection shows that your wild game does not meet our standards, we will contact you.
- We only use fresh beef, pork & spices.
- Our equipment is thoroughly washed and sanitized daily, under strict guidelines.
- Our plant is STATE INSPECTED and HACCP Certified.
- We are mandated to follow the sanitation operating procedures as set forth by the State.
- We have a State Inspector on the premises 5 days a week.
- Our reputation is built on customer satisfaction & award-winning smoked meats & sausages.

Our equipment is designed to produce the highest quality and most consistent sausage, however, our equipment does not allow us to keep batches separate.

Therefore your game will be processed and mixed with the same type of game brought in by others.

Venison and CWD: We provide a custom processing service for your game animals and take the highest precautions in safety and sanitation of our facilities and equipment. We cannot guarantee that any animal brought in for processing does or does not have CWD. That testing may be done by game agency officials or by sportsmen, but cannot be done in this facility. We cannot assume responsibility for animal testing or failure to test for CWD.

Maplewood's viewpoint on CWD is based upon the position of the Dept. of Agriculture that there is no evidence that CWD is transmittable to humans. These views are also shared by the World Health Organization and the Center of Disease Control.

Although there is no scientific evidence, Maplewood would encourage all hunters to follow the guidelines set by the Dept. of Agriculture on cutting your wild game.