

# Merindorf Meats

Award Winning Venison  
Sausage  
(Michigan Meat Association 1997-2011)

**Summer Sausage: \$7.00 (2-lb. Stick)**

(Approximately 24 sticks per batch & approximately \$168 cost)  
There is an additional \$1.00 per stick charge for sausage with  
cheese or jalapeno.

35# of your boneless venison trim is needed to have a batch made.

**Hunter's Sausage \$5.50 Finished Pound**

(Approximately 40 lbs. finished weight & approximately \$200  
cost)

35# of your boneless venison trim is needed to have a batch  
made.

**Jerky \$12.00 Finished Pound (Country, Teriyaki, BBQ flavors)**

(25# of Boneless Round and Loins only. This product is made  
in batch process. For every 3 lbs. get 1 lb. back.)

**Grinding \$0.50 lb.**

**\$1.00 lb. if packaged**

**Brats \$3.00 lb. (18# of venison minimum)**

**Hot Dogs \$2.50 lb. (35# of venison minimum)**

**Hind Quarters: Bone-in smoked \$17.50, boneless and shaved  
\$30.00, and bone-in and shaved \$35.00**

**We will also make fresh sausage and add beef or pork to grinds @  
\$2.75 lb.**

**Sorry! No out-of-state meat accepted.**