

Award Winning Venison Sausage Michigan Meat Association [1997-2004]

BUSINESS: 517.676.6039 -FAX: 517.676.6247

SUMMER SAUSAGE: \$7.00 (2-LB STICK) There are approximately 24 sticks per batch which costs approximately \$145. There is an additional .50¢ per stick charge for sausage with cheese or jalapeno.

HUNTER'S SAUSAGE: \$5.00 (FINISHED POUND)

(Approximately 40 lbs. finished weight and costs approximately \$200)

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

JERKY: \$12.00 (FINISHED POUND): Flavors: Country; Teriyaki; BBQ

- 25# of boneless round and loins only. This product is made using a batch process. For every 3 pounds, you get 1 pound.

GRINDING: .50¢ PER POUND

BRATS: \$3.00 PER POUND (18# OF MEAT MINIMUM)

We will also make fresh sausage and add beef or pork to grind @ \$2.00 per pound. Sausage seasoning is \$3.00 for (1) 20# batch.

Please contact Merindorf Meats at 517.676.6039 if you have any questions.

Sorry! No Out of State Meat Accepted!