



*"Hat's off to RJ's Meats and the venison processing you guys did for me. I've tried many butcher shops when it comes to venison processing you guys know what you are doing. All of my friends always say "wow where did you get that" Your prices are competitive and your product is great. You guys exceeded my expectations and I'll be back next year"*

*Thank You*

*Cory Gagnon*

30 years experience in quality wild game processing.



Smoked Fish.....\$2.00lb

Smoked Game Bird.....\$1.95 lb

Based on "green" weight (start weight)

We accept game birds for smoking the first weeks of January, March, May, September, and November.

**\$10 minimum charge on all wild bird and fish smoking**

**Payment of the above listed fees are due when you leave your wild game with us.**

Prices subject to change.

1101 Coulee Road  
Hudson, WI 54016

## Game Processing

National Champion  
Wild Game Summer  
Sausage



Quality Meat & Sausage  
Products Made from  
your wild game in our  
Award Winning  
HACCP Certified  
Establishment

30 years experience

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## Summer Sausage

10lb Venison needed per sausage. Sausages are stuffed in 2lb chubs, then fermented and slow smoked. Sausage is then vacuum sealed and frozen. Smoking loss is 10% on these sausages

### Traditional Garlic Summer 2.99 lb

One of Our Grand Champion summer sausages. Gently seasoned with garlic

### Jalapeno & Cheddar Summer 3.39 lb

Our garlic summer seasoning is not overpowered by the great flavor of Jalapeno and Cheddar Cheese.

### Cranberry Summer 3.69 lb

A new Wisconsin Favorite!

## Breakfast Sausages

10lb Venison needed per sausage.

### Breakfast Sausage 2.29 lb

### Breakfast Links 3.25 lb

8 links per pound

### Maple Breakfast Links 3.45 lb

Made with Pure Wisconsin Maple Syrup

### Venison Bacon So good it was featured on television! 3.39 lb

## Snack Sticks & Jerky

10lb Venison needed per sausage. Smoking weight loss on snack sticks is 25%, jerky is 50%

### Beer Sticks 4.75 lb

### Hot Sticks 5.00 lb

### Jalapeno & Cheese Sticks 5.45 lb

### Ground Jerky 4.75 lb

This product will have 50% shrink, price is on starting weight

## Bratwurst

Our Grand Champion seasoning mixed with fresh, never frozen 80% lean pork to give the best flavor. Linked 4 brats per pound. Finished bratwurst will be 50% pork and 50% venison. All bratwurst are sharp frozen and vacuum packaged in one pound packages for your convenience. 10lb Venison needed per sausage.

Traditional Brat \$2.75lb  
Our Grand Champion Bratwurst Seasoning. Mild, yet very flavorful

Jalapeno & Cheddar Brat \$3.29lb  
Same great flavor as our traditional bratwurst, but spiked with Jalapeno and Cheddar Cheese

All full orders of sausage require 10 pounds starting weight of your venison. We add 10 pounds of lean pork, all prices listed are on the 20 pound total meat block.

Half orders of sausage are available, 5 pounds starting weight of your venison and we add 5 pounds of lean pork, price is on 10 lbs of total meat block.

Half orders of sausage will be charged a \$5 half order fee. Half orders are not available on custom sausages.

We pride ourselves on providing you with quality sausage at a fair price. We vacuum package sausage at no extra charge!

## Smoked and/or Cooked Linked Sausage

Sausages will be vacuum sealed and flash frozen in one pound Packages. 10lb Venison needed per sausage.

### Polish Sausage 3.00 lb

Smoked and Fully Cooked 4/5 links per pound

### Ring Bologna 3.35 lb

Smoked and Fully Cooked

### Wieners 3.25 lb

Smoked and Fully Cooked 8 links per pound

### Cooked Bratwurst 2.99 lb

Not smoked, but fully cooked

## Miscellaneous

10lb Venison needed per sausage.

### Italian Sausage 2.39 lb

Packaged in 1 lb bulk (non linked)

### Meatloaf 2.39 lb

Packaged in 2lb plastic tube

### Dried Venison 5.00 lb

Boneless, sliced, rounds

### Smoked, Whole Leg 1.50 lb

Bone- in not sliced

All prices are on weight of venison *and added pork, before smoking.*

50% deposit required for all wild game sausages made.

### Prices are subject to change

Prices are based on clean, boneless venison. For your safety we ask that you not use black garbage bags. Please use only clear, food grade plastic for storing or transporting your boneless meat.

We inspect all incoming meat **twice**. We do this to ensure you receive a flavorful quality product when we are finished.

Please have your possession tag, and your DNR customer number with you when you bring your meat in for processing.

**We work as fast and safely as possible to produce your sausage, and this does take some time. Please understand the average processing time is 2 - 4 months, due to the large volume of sausage we produce.**

***You will be e-mailed as soon as your order is ready and we ask that you pick it up within 4 days of notification.***

**Please have a valid e-mail address with you as there will be a \$5 charge if we must notify you by telephone of your order completion**