

Lake Geneva Country Meats

Venison Pricing 2022-2023

262-248-3339 x4 | lgmeats.com



Hrs. Mon – Fri 9 to 4, Sat 9 – 2

No Venison Dropoff or Pickup on Sundays

Whole Deer Carcasses

Whole carcasses must be registered before we will accept the animal for processing. Basic processing charges include cutting, wrapping, and boxing of your cuts, as well as basic grinding of your trim. There are extra charges for making sausage from your trim weight. Please ask for horns when you drop the animal off.

We are only taking a limited number of carcasses each day. You may call ahead to inquire about availability and reserve a spot. Reservations are for one day only and require a \$100 non-refundable deposit.

- Full Deer Basic Processing.....\$150.00
- Full Deer Boned Out for Sausage.....\$130.00
- Full Deer, Already Cut in Quarters.....\$140.00
- Dumpster Fee.....\$10.00
*This mandatory fee for all carcass drop-offs covers the cost of the special dumpster we must use for venison processing.
- Shoulder Mount Fee.....\$50.00
Shoulder mounts must be picked up within 24 hours of customer being notified to pick them up.
- Hide Return Fee.....\$10.00
- Cut Antlers Off On Site.....\$5.00

You will be called when your order is ready to be picked up. We ask that you pick up within 10 business days of being notified that your meat is ready. After that, we will apply a \$10 per week storage charge. We reserve the right to dispose of your order if you do not claim your meat within 30 days of notification. Any deposit will be forfeited if your meat is not claimed.

Grinding

We offer grinding of venison trim. There is a \$10 minimum for ground venison with no wrapping and a \$15 minimum for packaged ground venison.

- Grinding Venison –Packaged.....\$1.99/lb.
- 10% Pork Added to Ground Venison.....\$2.49/lb.
- 10% Beef Added to Ground Venison.....\$4.49/lb.

When adding pork or beef to trimmings, total cost will equal the weight of your venison trim times the grinding charge, plus a charge for each pound of meat added to the grind mixture.

Sausage Production

We accept fresh or freshly frozen cleaned, boneless venison trim in clear bags to make sausage. **We thoroughly inspect all trimmings for freshness and cleanliness. We will discard unacceptable trim and deduct it from your total trim weight.**

You are billed on the finished weight of your products, which is generally higher than the weight you drop off. We add pork and seasonings to make the finished sausage. We will calculate your finished weights with you when you drop off your trimmings and select what sausage you would like made. Not all sausage choices may be available at all times of the season.

We combine trimmings and do not keep batches of sausage separate. This allows us to keep the highest possible quality of production and offers you the widest variety of choices without having a high minimum quantity.

- Bulk Breakfast Sausage.....\$3.99/lb.
- Fresh Bratwurst.....\$4.49/lb.
- Onion Garlic Bratwurst.....\$4.49/lb.
- Cheddar & Pepper Bratwurst.....\$4.49/lb.
- Italian Sausage.....\$4.49/lb.
- Fresh Taco Bratwurst.....\$4.49/lb.
- Wieners.....\$4.59/lb.
- Ring Bologna.....\$4.59/lb.
- Summer Sausage.....\$5.49/lb.
- Summer Sausage Snack Sticks.....\$4.99/lb.
- Cheddar Bite Snack Sticks.....\$5.99/lb.
- Jalapeno & Cheddar Snack Sticks.....\$5.99/lb.
- Venison Bacon.....\$5.99/lb.

CWD Procedures

Lake Geneva Country Meats has implemented special procedures to mitigate the potential harms of Chronic Wasting Disease. Please read our procedures.

1. If you deliver a carcass that either a governmental body or yourself has deemed should be tested for CWD, and you do not have a negative result yet, we will return your finished cuts and bulk trim to you. You may return the trim after a negative test result to be made into sausage.
2. If you have trim that either a governmental body or yourself has deemed should be tested for CWD and you do not have a negative result yet, do not bring it in until you have a clear test result.

It is each individual hunter’s responsibility to deliver clear test results to LGCM. We will not proceed on an order of tested meat until the meat receives a clear test result.