

Village Butcher Shoppe Inc.

2011/2012 Venison Order Form

Weight of Venison Received	lbs			
Pork to be Added	%	or	lbs.	
Minimum package size is 1 lb. Minimum needed to make any one sausage variety is 12 ½ lbs. ALL SAUSAGE CHARGES are based on the total weight of the product after adding requested Beef, Cheese and Pork.				
	Price/lb.	Add Cheese	Weight	Package Size
Fresh Polish Sausage	\$2.50/lb			
Fresh Italian Sausage	\$2.50/lb			
Breakfast Bulk Sausage	\$1.75/lb			
Breakfast Link Sausage	\$3.25/lb			
Smoked Polish Sausage	\$3.00/lb			
Cheddar Brats	\$3.00/lb			
Hunters (Regular)	\$4.25/lb			
Hunters (Medium)	\$4.25/lb			
Hunters (Hot)	\$4.25/lb			
Thuringer Sausage	\$3.00/lb			
Grind Only (Bulk Bags!!)	\$0.75/lb			
Grind and Wrap	\$1.25/lb			
Cost of Added Material				
Pork Butt (Boneless) added at	\$1.99/lb			
Cheddar Cheese added at	\$3.99/lb	%	Normal is 20%	
Special Instructions:				
Name:				
Phone:			Cell:	
Address:				
Date Received:			Customer Initial:	

Usage Instructions:

- Form is valid for the Fall 2011 thru Winter 2012 hunting period and all prices are subject to change without notice.
- All weights are established in the *Village Butcher Shoppe* for cost purposes.
- All meat delivered to us must be “bone free” and clean. We reserve the right to reject meat that had not been properly handled or could compromise our facility. We pride ourselves in keeping a safe clean facility.
- Each batch of venison we accept for processing is treated as a separate batch and we **NEVER** pool the meat! What you give us is what you will get back! That is our promise to you.
- For each variety of sausage on the first page (not including Grind or Grind and Pack), we need a minimum of 12 ½ pounds to create the selection. More is OK! Our spices and equipment are based on this minimum level and we can adjust up as needed but not down.
- Unless you ask us not to, we will add pork butt to the venison up to the percentage or weight that you specify at the time of order. The percentage usually ranges from 10% up to 25% and you specify the amount on the order. We generally recommend 15% to 20% which is a good value to keep the product tasty but NOT too fatty. When we add cheese to the sausage this is on top of the pork added so when you do that, you may want to use less pork since the cheese will add some to the fat content.
- We will package the meat according to the order you specify. We generally recommend 1 - 2 lb packages based on what is being produced. For link products we recommend 1 lb freezer packages. Smaller packages may incur an additional service charge as well as request to vacuum pack the product.
- All product once processed will be frozen unless you tell us otherwise.
- All products can have cheese added to them but there are some (the fresh sausages) that we would not recommend adding the cheese since it will disappear during cooking. The smoked products and cheese are an excellent combination. Cheese will be added at 20% of the total venison plus pork weight unless you specify otherwise.
- For cost computation, please understand that we will cost it based on the weight of each variety selected. Additives are priced as shown on the page for Pork and Cheese. The cost per pound we specify for each sausage variety is a labor cost to do the work and has nothing to do with the product cost.

A good example here is Venison Cheddar Brats. If you bring in 15 lbs of clean venison meat and specify that you want 10% pork added to it, the cost will be \$3 for the 1 ½ pounds of pork. We will then add about \$13.50 for the 3 ⅓ pounds of cheese. The 15 lbs of venison has now increased to about 20 pounds (i.e. 15 lbs venison + 1 ½ pounds of pork + 3 ⅓ pounds of cheese). The labor cost to prepare the Venison Cheddar Brats mixture is \$3/lb so the cost to encase and smoke the 20 lbs is approximately \$60. The total cost at this point is \$3 for the added pork + \$13.50 for the added cheese + \$60 for the labor and material cost to make and smoke the sausage. The total is approximately \$76.50 to produce about 20 lbs of Venison Cheddar Brats. Note that there is some weight loss in the smoking process due to drying.