



Swissmeats.com 573-486-2086

Business Hours:

Monday-Saturday 9:00 am–5:00 pm

We no longer process whole deer in our USDA inspected facility, but we will continue to produce quality specialty products from Your **BONELESS DEER TRIM.**

We will be accepting CLEAN, BONELESS, DEER TRIM in FOOD GRADE BAGS ONLY until Saturday March 14th 2026!

We Will Require

- 1. Minimum 50% deposit**
- 2. County the deer was Harvested in**
- 3. Confirmation number from all carcasses deboned.**
- 4. CWD Test Results if Tested**
- 5. A minimum of 10#'s of Deer Trim per Selection**

← Please allow two to five months for finished product. →

← We will call you when your sausage order is ready. →

← \$50 Storage fee added 30 days after notification that product is ready. →

← All Venison is Co-Mingled for sausage making. NO EXCEPTIONS. →

Grind & Vac-Pack Deer Burger \$2.00/LB

Beef trim- \$5.99 lb Pork trim- \$3.29 lb

Beef tallow- coarse ground-\$3.99 lb Pork fat -\$1.99 lb

50% Pork ADDED to all DEER Products

Venison Bratwurst Links and Burgers (4-1#)

BBQ Flavored Venison Patties	\$3.99/LB
Firehouse Bacon 'N' Cheddar Venison Patties	\$4.99/LB
Mushroom & Swiss Venison Bratwurst	\$4.49/LB
Cheddar Cheese & Jalapeno Venison Bratwurst	\$4.49/LB
Cheddar Cheese Venison Bratwurst	\$4.49/LB

Venison Summer Sausages & Bologna

"Naturally Aged" Summer Sausage	\$5.99/LB
Summer Sausage with Cheese & Jalapeno	\$5.49/LB
Summer Sausage	\$4.99/LB
Sweet Bologna	\$4.99/LB
Sweet Bologna w/ Jalapeno & Pepper jack Cheese	\$5.49/LB

Venison Snack Sticks

Regular Snack Sticks	\$5.49/LB
BBQ Flavored Snack Sticks	\$5.49/LB
Snack Sticks with Pepper jack Cheese	\$5.49/LB

Price includes all seasoning, smoking (if not fresh), vacuum packaging and cost of added pork, bacon, cheese, Etc.

PRICING SUBJECT TO CHANGE WITHOUT NOTICE