

WILD GAME SAUSAGE

Award Winning Quality

Summer Sausage (10 lb. Batch)	\$4.50 lb.
Half-Size Summer Sausage (5 lb. Batch).....	\$5.00 lb.
Hungarian Summer (10 lb. Batch).....	\$4.50 lb.
Jalapeño Cheese Summer (5 lb. Batch).....	\$5.00 lb.
Pepper Jack Summer (5 lb. Batch) (Mild or Hot)	\$5.00 lb.
Peppered Summer (10 lb. Batch).....	\$6.00 lb.
Snack Sticks (5 lb. Batch).....	\$6.00 lb.
Tex-Mex Sticks (5 lb. Batch).....	\$6.00 lb.
BBQ Sticks (5 lb. Batch).....	\$6.00 lb.
Jalapeño & Cheese Sticks (5 lb. Batch).....	\$6.00 lb.
Breakfast Sausage (5 lb. Batch) (1 lb Tubes)	\$4.00 lb.
Brats (5 lb Batch).....	\$4.00 lb.
Italian Sausage (5 lb. Batch) (Mild or Hot)	\$4.00 lb.
Hungarian Brat (5 lb. Batch).....	\$4.00 lb.
Wild Rice & Mush. Brat (5 lb. Batch)	\$4.50 lb.
Ring Bologna (5 lb. Batch).....	\$4.50 lb.
Wieners (10 lb. Batch)	\$4.50 lb.
Smoked Polish (10 lb. Batch).....	\$5.00 lb.
Smoked Cheddarwurst (10 lb. Batch).....	\$5.00 lb.
Smoked Cajun Sausage(10 lb. Batch).....	\$5.00 lb.
Smoked Jalapeño & Cheese Link (10 lb. Batch)	\$5.00 lb.
Cajun & Jalapeño Cheese Link (10 lb. Batch).....	\$5.00 lb.
Venison Bacon (5 lb. Batch).....	\$5.50 lb.
Whole Deer (Cut, Vacuum Packed, Burger, 10 lb Summer.....	\$200)
Cape.....\$50	Bonless Cuts (Cut & Package).....\$15 Each
Head.....\$10	Burger (1 lb Tubes).....\$2.00 lb.
Antlers.....\$5	Pork Added (20%).....\$3.00 lb.
Quarters...\$35 Each	Beef Added (20%).....\$3.50 lb.

\$25.00 Credit for all Sausage Deer!!!

*All prices based on **fresh** weight, **not** cooked or finished weight. Keep all sausage refrigerated or frozen.
All orders must be picked up 7 days after completion otherwise \$20/wk storage fee*

*2025 A.A.M.P Specialty Game Sausage
Grand Champion!!*

*Sausage Processing - Year Round
Complete Processing
Sept - End of Bow*



KARLS COUNTRY MARKET

W156 N5645 Pilgrim Rd.
Menomonee Falls, WI 53051
262.252.3090

Open Daily for Drop-Off & Pick-Up
Pink Slip Required for Pick-Ups

8 a.m. - 5:30 p.m.

Sorry, No After Hour Drop-Offs or Pick-Ups

Sausages Include 50% Pork

*All smoked sausage will shrink
approximately 10-30% of original weight.*

Prices Effective 9/13/2025

KARL'S TIPS FROM FIELD TO FREEZER

What to do after you shoot one!

- *Immediately gut the animal, be sure to remove BUNG, as feces will affect the flavor of your steaks. (Fecal matter is also the carrier for E-COLI).
- *After gutting — rinse cavity out with clean cold water.
- *Bring your deer to the butcher as soon as possible — until then, keep carcass cool and in the shade.
- *If you butcher your own deer:
 1. Package your cuts and meat in "Food Grade Plastic", ex. Large Ziploc Freezer Bags or plastic Saran Wrap. Empty ice cream pails also work well.
 2. Do Not wrap meat in Freezer Paper, Aluminum Foil, Newspaper or Trash Bags as most trash bags are made from recycled materials and contain harmful chemicals and toxins. Freezer paper is a poor choice for long term freezing. Food Grade Plastic is the best choice.
- *Once you pick up your Deer from the Butcher:
 1. Freeze or refrigerate all sausage and meat.
 2. Be sure all meat and sausage is freezer wrapped in "Food grade plastic".
 3. We do not recommend, "hanging" sausage.
If you want to dry your sausage out leave it in your refrigerator unwrapped. It will dry out and get hard this way
 4. When leaving sausage in the refrigerator leave it loosely wrapped so it can breathe. If **not** done like this the moisture will be trapped and mold will form and grow.
- *Freezer Burn is caused by the meat drying out. If you wrap tightly in plastic wrap this will help prevent freezer burn
- *Use any loose vacuum packages first. Loose packages have a poor seal and these packs can get freezer burn if not used in a timely fashion.
- *Properly wrapped meat will last 6 – 12 months in your freezer. *Good luck.