

Here at Bud's Custom Meats, our butchers are trained by 4<sup>th</sup> generation butchers to master the art and craftsmanship of aging, cutting, smoking, and processing the meat for your family's table. We know that this is much more than just a business or a career; it's truly a way of life

We offer many different options on custom processing for wild game, allowing you to specify exactly what you want. Whether it's fresh cuts like chops or roasts, or processed products like sausages and jerky, we can help you get the most out of your meat.

**Bud's reserves the right to discard any meat that we feel is unfit for human consumption.**

**If meat is not picked up within 30 days of notification of completion then your information will be turned in to the Department of Fish and Game. Which could result in loss of hunting privileges. (Want and Waste)**

**Due to the unpredictable nature of hunting seasons, we cannot guarantee a date for completion of processing on sausages and jerky. It may take as long as 3-4 months to return a quality product during the overlap of A and B seasons. We make every effort to process them as quickly as possible and regret any inconvenience we cause to our customers.**

**Prices subject to change**



## Game Processing Information

(707) 795-8402  
INFO@BudsCustomMeat.com  
7750 Petaluma Hill Rd.  
Penngrove, CA  
Mon.- Sat. 8:00a-5:00p

## Processing Charges:

	Paper-Wrap	Vacuum Seal
Venison / Elk	\$1.10/lb (\$110 min)	\$1.20/lb (\$120 min)
Wild Pig	\$1.10/lb (\$95 min)	\$1.20/lb (\$105 min)

## Packaging:

Our standard packaging is a double freezer paper wrap, but we also offer the option of vacuum seal (for an additional charge).

## Sausages:

Each type of sausage you want made has a 15 lb. minimum of wild game meat. Elk and Venison sausages will be 50% wild game meat and 50% added pork butts. Wild Pig sausages will not have any pork butts added, but may require some added domestic pork fat for quality sausages. Charges for pork butts/fat will be at market price.

## Ground Meat:

Ground Elk and Venison generally require additional beef fat for a desirable product. Beef fat will be added until an optimal ratio of 10% fat, 90% lean has been reached. Charges for beef fat will be at market price.

## Product List:

### Sausages:

	Price per lb. Finished wt.
<b>Fresh Linked</b>	
Dry Italian	\$5.69
Boil Italian	\$3.49
Mild Italian	\$3.49
Hot Italian	\$3.49
Bratwurst	\$3.49
Chorizo	\$3.49
Garlic	\$3.49
Cinnamon Apple	\$3.49
<b>Bulk Sausages</b>	
Country	\$2.49
Italian	\$2.79
<b>Smoked Linked</b>	
Bavarian w/ Cheese	\$4.09
Chili Cheese	\$4.09
Hot Links	\$3.79
w/ Jal. & Cheese	\$4.09
Hot Hawaiian	\$4.09
Linguisa	\$3.79
Polish	\$3.79
w/ Jal. & Cheese	\$4.09
<b>Other Smoked Links</b>	
Summer Sausage	\$3.79
w/ Jal. & Cheese	\$4.09
Pepperoni Sticks**	\$6.99
Hot Pepper Sticks**	\$6.99
<b>Jerky</b>	\$18.00
(meat only taken from hind leg)	
<b>Wild Pig Ham</b>	\$1.60
(Please call for further questions on our smoked meats processing)	

**[All linked sausages require a 15lb. minimum of wild game meat.]**

**\*\*10% pork fat added**

## Examples of Possible Charges:

### Venison Sausages:

15 lb. + 15lb. + 5lb. = 35lbs  
Venison Pork Ingredients Finish  
Meat butts weight

35 lb. sausage @(\$3.49/lb) = \$122.15  
15 lb. pork butts @(\$3.39/lb) = +\$50.85  
added to sausage

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**Total cost of sausage = \$173.00**

### Wild Pig Fresh Sausage:

30 lb. + 5lb. + 5lb. = 40lbs  
Wild pig Pork Ingredients Finish  
Meat Fat weight

40 lb. sausage @(\$3.49/lb) = \$139.60  
5 lb. pork fat @(\$1.29/lb) = +\$6.45  
added to sausage

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**Total cost of sausage = \$146.05**

**\*The pork butt/pork fat charge is subject to market prices and varies upon completion.\***

### Venison Jerky:

10 lb. - 50-60% = 5lb  
venison meat of wt. lost Finished  
during drying jerky

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5 lb. jerky @(\$18.00/lb.) = **\$90.00**

**\*Prices subject to change\***