



Wurst Shop Custom Processing

Fine German Sausages Meats and Seafood

(All Prices Subject to Change)

TELL: 701- 483-6384
205 14th St. West
Dickinson ND 58601
thewurstshopindickinson.com

Wild Game Processing Requirements

Please ask questions and understand what you are ordering!

Once a Sausage is Made, it Cannot be Unmade!

Here at the Wurst Shop **we can only accept deboned** fresh or frozen meat. We make a variety of fine German sausages with our own special seasoning. We inspect your meat and take out anything that we wouldn't eat ourselves. We then process your meat separately following your instructions.

The minimum amount of any product to be made is 20 pounds.

(We Recommend) Sausage with 60% pork 40% venison

Sausage with 50% pork and 50% venison

Sausage with 70% pork and 30% venison

Please note that we have limited storage space.

Please pick up your finished product within **3 business days** of being notified that it is completed. A storage fee of **\$20 a day** is incurred after the **3rd business day**, unless prior arrangements are made.

Any orders not picked up after 5 business days are frozen.

NOTE: Field dressed meats tend to spoil faster than meats dressed in controlled conditions.

Custom Processing Start to Finish (Without Packaging)

(Pricing does not include percentage of pork added This is an additional cost)

Country Style

Plain Smoked Country Style.....\$2.48/lb.

Smoked County Style \$2.99/lb.

(Options: Jalapeno, Jalapeno Cheddar, Jalapeno Pepper Jack, Mango Habanero, Sauerkraut, Pepper Jack, and Cheddar)

Unsmoked Country Style.....\$2.29/lb.

Unsmoked Country Style in Bulk Bags..... \$2.19/lb.

Burger Bags..... \$2.09/lb.

Summer Sausage

Regular Summer Sausage..... \$2.48/lb.

Summer Sausage (Jalapeno, Garlic, or Tangy)..... \$2.99/lb.

Sticks

Regular Sticks..... \$2.59/lb.

Sticks \$2.99/lb.

(Options: Jalapeno, Jalapeno Cheddar, Jalapeno Pepper Jack, Mango Habanero, Sauerkraut, Pepper Jack, and Cheddar)

Brats

Regular Brats..... \$2.79/lb.

Brats \$2.99/lb.

(Options: Jalapeno, Jalapeno Cheddar, Jalapeno Pepper Jack, Mango Habanero, Sauerkraut, Pepper Jack, and Cheddar)

Breakfast Sausage

Links..... \$3.59/lb.

Patties..... \$3.59/lb.

****Charge \$0.10 less per pound if customer uses own seasoning****

Packaging

White Wrapping \$1.00/lb.

Vacuum Sealing \$1.50/lb.

Processing Only

Grinding \$1.00/lb.

Stuffing \$1.00/lb.

Slicing \$1.00/lb.

Smoking and Cooking

Country Style \$1.00/lb.

Summer Sausage \$1.00/lb.

Sticks \$1.00/lb.

Smoking and curing Hams, Turkeys, and Bacon \$3.50/lb.

Fish \$3.50/lb or \$20.00 Min

Added Meat to Wild Game

Pork \$3.25/lb.

81/19 ground beef \$3.50/lb.

Our own lean ground beef \$5.49/lb.

Supplies

<i>Woodchips and sawdust</i>	\$2.75/lb.
<i>18" x 1100ft. White Butcher Paper</i>	\$54.00/Roll
<i>24" x 1100ft. White Butcher Paper</i>	\$75.00/Roll
<i>Ham Netting</i>	\$1.00/Yard

Bulk Seasonings

<i>Mace</i>	\$16.00/lb.
<i>Pepper</i>	\$8.00/lb.
<i>Mustard seed</i>	\$1.75/lb.
<i>Cure and brown sugar cure</i>	\$7.50lb.
<i>Citric Acid</i>	\$5.00/lb.
<i>Hi Temp Cheese</i>	\$7.50/lb.
<i>Country Style</i>	\$45.00/100lb batch
<i>Beef Stick</i>	\$50.00/100lb batch
<i>Summer Sausage</i>	\$45.00/100lb batch
<i>Bratwurst</i>	\$50.00/100lb batch

Casings

<i>Summer Sausage</i>	\$0.99 each
<i>Country Style and Brat</i>	\$30.00hank or \$5.00/stick
<i>Liver Sausage</i>	\$0.89 each
<i>Bologna</i>	\$0.89 each
<i>Headcheese and Deli Bologna</i>	\$1.39 each
<i>Beef Stick</i>	\$6.99 per roll
<i>Sausage/burger bags</i>	\$0.15/each