

# WILSON BEEF FARMS

## 2009 - 2010

### VENISON PRODUCT INFORMATION

Premium Quality  
at  
Affordable Prices

**We Accept  
Cash, Check,  
Credit and  
Debit Cards**

#### From Buffalo:

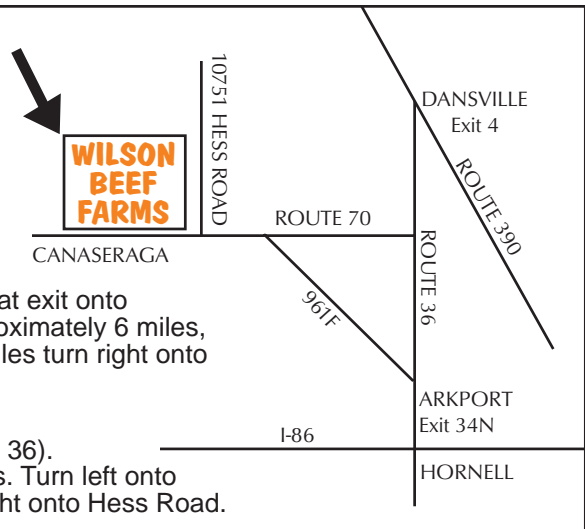
(Travel time approximately 1 hour and 40 minutes.)  
Route 20E (Broadway), right onto Route 63, right onto Route 36S, right onto Route 70N, 2 miles down, right onto Hess Road.

#### From Rochester:

Take 390S to Exit 4, turn right at exit onto 36S, continue on 36S for approximately 6 miles, turn right on Rte. 70, after 2 miles turn right onto Hess Road.

#### From Bath & Corning:

Take I-86W to Exit 34N (Route 36). Continue on 36N about 6 miles. Turn left onto Route 70, after 2 miles turn right onto Hess Road.



**OPEN:**  
Mon.-Fri.  
8am-5pm;  
Saturday  
8am-12 Noon

**CLOSED:**  
Sundays  
Thanksgiving Day  
Christmas Day  
December 26  
New Year's Day  
Memorial Day  
July 4th  
Labor Day



- ✓ Bring in your venison ASAP. We will store it vacuum sealed to prevent freezer burn.
- ✓ We charge \$.20/pound extra on the finished weight to keep venison separate; **minimums are required.**
- ✓ Only clean, fresh or frozen, boneless meat will be accepted; if we won't eat it, we won't keep it!
- ✓ A charge will be applied to meat that needs to be trimmed/cleaned to meet our standards.
- ✓ We do not accept ground venison.
- ✓ We accept and process venison year round!!!
- ✓ Prices are subject to change.

10751 HESS ROAD ~ CANASERAGA, NY 14822  
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[www.wilsonbeeffarms.com](http://www.wilsonbeeffarms.com) ~ E-mail: [sales@wilsonbeeffarms.com](mailto:sales@wilsonbeeffarms.com)

## VENISON INFORMATION SHEET

We process clean, **boneless venison** into a variety of specialty products that will tempt your palate. **Please bring your tag number along.** We accept fresh or frozen venison. We **do not** accept ground venison.

Whenever possible, we prefer you bring in fresh venison (not frozen). If you are bringing **unfrozen venison**, it can all be placed in large, clean plastic bags.

If you must bring in **frozen venison**, please package it in **smaller**, clean plastic bags (2 gallon size) that you have **flattened** out. It is very difficult and time-consuming to deal with an 80 lb. chunk of frozen venison that is 3 feet across!

All of the venison accepted is checked for edibility, cleanliness, and freezer burn before it is vacuum-packaged and stored in the freezer. If we must clean your venison, a nominal charge will be applied to your bill based upon the time and labor involved in making it acceptable. We reserve the right to reject any venison that is beyond meeting our high standards. **If we won't eat it, we won't keep it!**

### EXCEPTIONS TO THE RULE

All of the venison we accept should be boneless, with the exception of hind quarters **intended** for smoking or jerky. In these cases, and these cases alone, we prefer to bone out the hind quarter(s) to maximize usable meat. (Please cut the bones tight to the ham.)

### MIXING MEAT

On our price sheet, you will see an example of the finished weight of each product using 5 pounds of your boneless venison. This is just an example. You can choose to place **any amount** of venison into the products of your choice. In addition, **you can feel confident** that your venison will be mixed with other cleaned and well-trimmed meat. This option gives you the most **flexibility and variety** when it comes to filling your freezer and is the most **economical**. Also, please keep in mind that we charge on the **finished** weight of products.

<b>SUPPLIES</b>	✓ <b>Pork Chunks:</b> 10 pound bags for \$2.10/pound, frozen ✓ <b>Collagen Casings:</b> \$6.00/ Tube - One Tube Will Stuff 20-25 Pounds		
	<b>Seasoning</b>	<b>Price/Bag</b>	<b>Will Do</b>
	<b>Mild Italian</b>	\$4.75	25 pounds
	<b>Hot Italian</b>	\$5.50	25 pounds
	<b>Hot Cajun</b>	\$6.50	25 pounds
	<b>Breakfast</b>	\$6.25	25 pounds

## KEEPING MEAT SEPARATE

You have the choice of keeping your meat separate. In this case, you must bring in **a minimum** of venison for **each** product you want made as follows: (Yield = finished weight).

<b>Minimum into Product</b>	<b>Yield</b>	<b>Minimum into Product</b>	<b>Yield</b>
10 lbs. Ground Venison w/Bacon & Cheese	22 lbs.	10 lbs. Ground Venison with Bacon	20 lbs.
20 lbs. Regular Hot Dogs	40 lbs.	20 lbs. Bologna	40 lbs.
20 lbs. Cheese Hot Dogs	48 lbs.	20 lbs. Salami	32 lbs.
20 lbs. Cheese & Jalapeno Hot Dogs	52 lbs.	20 lbs. Ground Venison	20 lbs.
20 lbs. Any Fresh Sausages	25 lbs.	20 lbs. Ground Venison with Beef	24 lbs.
20 lbs. Specialty Patties	25 lbs.	20 lbs. Ground Venison with Pork	24 lbs.
35 lbs. Cracker Bologna	45 lbs.	35 lbs. Summer Sausage	56 lbs.
35 lbs. Zesty Italian or Cajun Sausage	56 lbs.	35 lbs. Snack Sticks	40 lbs.
35 lbs. Zesty Italian with Cheese	63 lbs.	35 lbs. Smoked Kielbasa	56 lbs.

Of course, your order can be more than the minimum required (i.e. You can put 30 lbs. into an item). Due to the extra labor involved in this process from start to finish, there will be an additional 20 cents per pound charge on the **finished weight** of each product. You also have the option of keeping some of your venison separate and putting some into mixed batches.

## PACKAGING AND PICK UP

Your venison will be vacuum-packaged in approximate one-pound packages and frozen for your convenience; vacuum-packaging extends the product's freezer shelf life. **YOU WILL RECEIVE A PHONE CALL FROM US WHEN YOUR ORDER IS READY.** Please don't call to inquire about the status of your order. We are just as anxious as you are to have it finished! Upon pickup, your venison will be ready to place directly into your own freezer. Please plan to pick up your order within ONE WEEK of our call as our freezer space is limited.

## HOW LONG WILL IT TAKE?

We have found that despite our best efforts to accommodate all phases of our business, it takes months and months (many times six to eight) to process over 70,000 pounds of boneless venison into the quality products we produce. This is why we vacuum seal your venison before storing it in the freezer - to preserve freshness. In addition to processing venison at this time, we continue to process beef and pork, run our farms, and sell our own beef and pork through our retail meat store. We have considered moving the venison through faster with a lot of part-time help but, in our estimation, the quality would suffer. We feel assured that our current full-time staff is most capable of preparing products that meet our standards. So, please be patient! We always say we'd rather have you mad at us for having to wait than mad at us for ruining your venison. Despite the wait, however, we are confident you will be pleased with your venison products when they are ready. We take great pride in producing an excellent product you will be happy to serve your family and friends.

**WE ACCEPT CASH, CHECK, CREDIT AND DEBIT CARDS.**

Prices listed below are on finished weight and include vacuum sealing frozen product in approximate one-pound packages for your convenience.

<b>SMOKED PRODUCTS</b>		<b>*PRICE PER POUND</b>	<b>EXAMPLE: 5 LBS. OF BONELESS VENISON WILL MAKE APPROX.:</b>
These products are fully cooked	<b>Hot Dogs - Regular</b>	\$2.30	10 pounds
	<b>Hot Dogs - Cheese</b>	\$3.30	12 pounds
	<b>Hot Dogs - Cheese &amp; Jalapeno</b>	\$3.55	13 pounds
	<b>Cracker Bologna</b>	\$3.90	7 pounds
	<b>Garlic Ring Bologna</b>	\$2.60	8 pounds
	<b>Summer Sausage - Original</b>	\$2.30	8 pounds
	<b>Summer Sausage - Hot</b>	\$2.30	8 pounds
	<b>Jumbo Bologna - Sliced</b>	\$2.50	10 pounds
	<b>Salami - Sliced</b>	\$2.50	8 pounds
	<b>Smoked Kielbasa</b>	\$2.40	8 pounds
	<b>Smoked Cajun Sausage</b>	\$2.40	8 pounds
	<b>Zesty Italian Smoked Sausage</b>	\$2.40	8 pounds
	<b>Zesty Sausage with Cheese</b>	\$3.40	9 pounds
	<b>Snack Sticks - Regular</b>	\$3.90	5 pounds
	<b>Snack Sticks - Spicy</b>	\$3.90	5 pounds
	<b>Snack Sticks - Pepperoni</b>	\$3.90	5 pounds
	<b>Snack Sticks - Cheddar Cheese</b>	\$4.90	5 pounds
<b>Jerky (Boneless Loin or Hind)</b>	\$9.60	2.2 pounds	
<b>Pickled Italian Sausage</b>	\$13 Each	2 lb. Venison = 3 lb. Jar	
<b>Smoked Deer Ham - Whole</b>	\$16 Each	N/A	
<b>Smoked Deer Ham - Sliced</b>	\$19 Each	N/A	
<b>Smoked Deer Ham - Shaved</b>	\$21 Each	N/A	
<b>Smoked Loins</b>	\$9 Each	N/A	
<b>VENISON PATTIES</b>	<b>Cajun Bleu Cheese Patties</b>	\$3.10	6 pounds
	<b>Jalapeno Monterey Jack Patties</b>	\$3.10	6 pounds
	<b>Steak Patties</b>	\$3.10	6 pounds
<b>GROUND VENISON</b>	<b>Ground Venison</b>	\$1.00	5 pounds
	<b>Ground with Beef</b>	\$1.40	6 pounds
	<b>Ground with Pork</b>	\$1.40	6 pounds
	<b>Ground with Bacon</b>	\$2.70	10 pounds
	<b>Ground with Bacon and Cheese</b>	\$3.20	11 pounds
<b>FRESH SAUSAGE LINKS</b>	<b>Hot Cajun Links</b>	\$1.60	6 pounds
	<b>Fresh Kielbasa Links</b>	\$1.60	6 pounds
	<b>Hot Italian Links</b>	\$1.60	6 pounds
	<b>Mild Italian Links</b>	\$1.60	6 pounds
	<b>Breakfast Links</b>	\$1.60	6 pounds