



2025-26 LARGE GAME PROCESSING



739 West State Street, Fox Lake | 85 Washington Street, Horicon | 800 W Fond Du Lac St, Ripon
 leroymeats.com | 920-485-2554

Name:	Phone:	Date:
Pick up Location: Fox Lake Horicon Ripon	Total Trim Weight:	Employee Initials:

SPECIES:

Check this box if there are notes on the back.

GRINDING FEES:	ORDER:	PER LB.
Grinding, wrapping & freezing in 1lb. packages		
NOADD		\$1.29
ADD 30% Pork		\$2.79
ADD 30% Beef		\$5.99
ADD 10% Beef Fat		\$2.99
Debone Per Pound (no hide)		\$1.49

Boneless Large Game will only be accepted in-store from:
SEPTEMBER 1st - MARCH 31st
 during regular business hours.

Fox Lake & Horicon	Ripon
MON-FRI 9am – 5pm SAT 8am – 5pm SUN 8am – 3pm	MON-SAT 9am – 5pm SUN 9am – 3pm

2025-2026 SAUSAGE PRODUCTS PRICING

19# Minimum per product below. Price is per pound. End price will reflect green weight.

*Smoked Summer Sausage:	Original \$4.09	Garlic \$4.09		
*Smoked Snack Sticks: All \$5.39	Mild	Garlic	Cheddar	Jalapeno Cheddar
	Honey BBQ	Sweet N Sassy	Sweet Buck N Bite	
Fresh Bratwurst: All \$3.99	Original	Onion & Garlic	Italian	
	Bacon Cheddar	Jalapeno Cheddar	Sweet Buck N Bite	
Misc Products:	*Regular Ring Bologna \$4.09	*Garlic Ring Bologna \$4.09	*Original Wiener \$4.49	*Chili Cheese Wiener \$4.49

- If quarters has bones and/or skin, it must be taken to the Wild Game Center in Fox Lake.
 - *NO ROADKILL***

- All boneless meat must be in **CLEAR, PLASTIC & NON-SCENTED BAGS** or it will **NOT** be accepted.

When order is complete – FOR OFFICE USE ONLY		
Entered:	Location:	Boxes:

GREEN WEIGHT: the combination of intake weight plus the pork added weight. The price is then multiplied by the green weight. (40% pork added to Summer Sausage, Snack Sticks and Smoked Sausages. 50% pork added to Bratwurst.)

- *All smoked sausage products are subject to weight loss. All prices are subject to change without notice. Product packages reflect added and shrinkage.
- Deboning any amount of species will be charged by hanging weight per pound at the time of intake.
- We take pride in giving our customers the best products while using their own wild game. In order to ensure the best quality end product, we will be inspecting your boneless venison meat at the time of drop off and again before beginning the sausage making process. We have the right to refuse any product during these inspection processes.

X CUSTOMER SIGNATURE: _____