

HAMEL'S MEAT MARKET -2011 LTD. BONNYVILLE AB

1-780-826-3081

The following is a guideline for any intake of wild game or custom meat orders:

- A minimum amount of 35 lbs of cleaned, boneless meat is needed per batch.... Ie: for 1 batch of Sausage is 35 lbs, but 1 batch of Sausage and 1 batch of Pepperoni you would need 70 lbs.
- You will need a WIN Number, Tag Number and License Number for any wild meat dropped off (even if it's from a previous year), unless you have a Metis Harvesting Number or a Treaty or Status Number.
- Meat will be accepted only on Saturdays (fresh or frozen) or Mondays (preferably fresh or thawed).
- We do add 30% of pork (or beef if requested) to most items.
- Cheese and/or Jalapenos can be added if requested.

Available Options:

1. Large Ring Sausage:

Ham, Garlic, Ham&Cheese, Garlic&Cheese, Jalapeno&Cheese

2. Pepperoni (listed from mild to spicy):

Honey Garlic, Mild, Regular, Medium, Hot, Super Hot

3. Smokies:

Regular, Cheese, Jalapeno&Cheese

4. Structured Jerky (Regular or Peppered)

5. Fresh Sausage (not smoked or cooked)

Breakfast Sausage (with or without maple syrup), Spicy Italian, Bratwurst

6. Fresh Grinding (ground with or without pork, bagged in 1lb bags and boxed)

We do not give out quotes, estimates or prices. Please note we stop accepting meat around December for Christmas and during the summer months. Please call us at the shop if you have any questions or concerns.