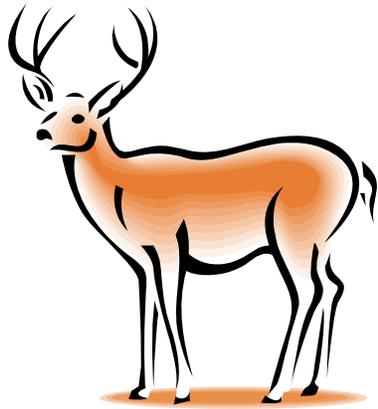


**SLOVACEK'S
SNOOK WILDGAME**
Complete Wild Game Processing
9423 Hwy 60
Snook, TX 77878
979-272-8625



2015-2016 Season Hours

November 7-January 31

**Monday– Saturday 8 am to 6 pm
Sunday 12 pm to 4 pm**

2015-2016 Processing Prices

Processing White Tail Deer (90 lbs. or less)	65.00 ea
Processing Quartered Deer Mule Deer & Exotics	90¢ lb
Skinning Deer	10.00 ea
Shoulder Mount Cape	29.50 ea
Boned Deer for Processing	8.00
Processing Hog (whole or quartered)	95¢ lb

SAUSAGE

(Our Specialty)

Regular Smoked Sausage	3.29 lb
Spicy Smoked Sausage	3.29 lb
Jalapeno Smoked Sausage	3.59 lb
Jal. Cheese Smoked Sausage	3.99 lb
Garlic & Green Onion Smoked	3.99 lb
Fresh Westphalia Style Sausage	3.29 lb
Summer Sausage	3.59 lb
Jal. Cheese Summer Sausage	3.99 lb
Pan Sausage	2.69 lb
Italian Chub Sausage	2.69 lb
Snack Sticks	5.25 lb
Pepper Jack Snack Sticks	5.99 lb

(Snack Sticks are charged by green weight)

Other Options

Grinding Boneless Meat	85¢ lb
Deer Huevos (pkg. of 4)	8.95
Boudin	2.79 lb
Fully Cooked Brick Chili (8–1 lb tubs)	19.95

****All steaks and smoked sausage are vacuum packed and labeled at no extra charge****

Please remember, on average a deer's backstraps weigh 3-5 lb. after being trimmed.

All smoked sausage mixes are a 50% deer 50% lean pork mix unless otherwise specified.

All smoked sausages have a 30 lb. minimum batch and summer sausages are 20 lb. minimum.

Snack Sticks finished weight is approximately 75% of the green weight and are made with beef only.

A 50.00 deposit will be required with each drop-off ticket.

We accept cash, checks, Visa and Mastercard for all payments

PLEASE TAKE CARE

It is very important that you take good care of your venison meat while in route to getting it processed.

Whether you are bringing the deer in field-dressed or quartered it is important that you keep it at the proper temperature. Ice down quarters in an ice chest and place bags of ice in the

cavity of a whole deer. This will help ensure that you get the most out of your processing as we do dispose of any meat we feel may have spoiled. Bloodshot meat is disposed of as well.

Please be sure that you fill out your tag completely at the site of your kill and that you keep the tag with the meat at all times. We are required to keep the tag with the meat at the time of drop-off.

We ask that you pick up your deer as quickly as possible after notification due to limited freezer space. **All orders not picked up within 14 days of notification will be charged a 2.00 per day storage fee.**

WE WILL NO LONGER BE ACCEPTING WILD HOGS

FROM

MARCH 1ST THROUGH

OCTOBER 1ST



WILD HOGS!!!

When dealing with wild hogs we like to think of the saying "You are what you eat!" We feel this is very true with wild pork and we will no longer be able to mix it with your venison as wild pork very often can have a strong odor and in some cases an undesirable flavor.

When having sausage made we suggest mixing up to 50% domestic pork. The addition of domestic pork will add to your sausage's juiciness and flavor.

OPTIONS

In addition to our most popular smoked sausage choices, we have added an even greater variety for you to choose from including the Garlic & Green Onion Smoked Sausage and a "Westphalia" style Fresh Sausage

POPULAR CHOICES!

We will continue our brick chili and deer huevos. Brick chili is made from our secret Slovacak chili seasoning.

Package price includes 8—1# containers of fully-cooked venison chili. Deer huevos are a jalapeno with cream cheese surrounded by venison

pan sausage and wrapped in bacon. They will be packaged in sets of 4 and are perfect for the grill and at the deer camp. You may also want to try our venison boudin.

