

## 2020-2021 Processing

### Prices

<b>Processing White Tail Deer</b> (90 lbs. or less)	<b>85.00 ea</b>
<b>Processing Quartered Deer</b>	<b>90¢ lb</b>
<b>Mule Deer &amp; Exotics</b>	
<b>Skinning Deer</b>	<b>12.50 ea</b>
<b>Shoulder Mount Cape</b>	<b>29.50 ea</b>
<b>Boned Deer for Processing</b>	<b>8.00</b>
<b>Processing Hog</b> (whole or quartered)	<b>95¢ lb</b>

### SAUSAGE

(Our Specialty)

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

(Snack Sticks are charged by green weight)

### Other Options

<b>Deer Huevos (pkg. of 4)</b>	<b>8.95</b>
<b>Fully Cooked Brick Chili</b> (8-1# pkgs.)	<b>19.95</b>
<b>Boudin</b>	<b>2.79 lb</b>
<b>Grinding Boneless Meat</b>	<b>85¢ lb</b>

**\*\*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.

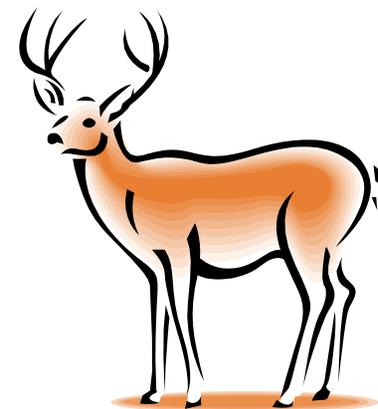
A 85.00 deposit will be required with each drop-off ticket.

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

## SLOVACEK'S SNOOK WILDGAME

Complete Wild Game Processing

9500 Slovacek Rd  
Snook, TX 77878  
979-272-1337



## 2020-2021 Season Hours

November 7-February 28

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

## **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 are charged a \$2.00 per day storage fee or be donated unless special arrangements are made.***

## **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.**



## **Over night Drop off is available**

## **\*\*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 Pepper Jack and Garlic & Green Onion sausage.**

### **POPULAR CHOICES!**

**We will also continue our brick chili and deer huevos. Brick chili is made from our secret Slovacek 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 want to try our boudin which is becoming very popular.**