

The Sportsman's Memory Shop

936-687-2945

Regular Processing (whole deer **\$150**)

Quartered and Clean \$125.00

Standard Processing: (50 lbs or less) \$100

Cut, Vacuum Seal, & Freeze:

Steaks, Backstrap, Roasts, Hamburger

Tenderizing \$15

Jerky Cut Hams: \$15

Bacon Wrapped Cutlets \$50

50/50 Deer/Pork

SAUSAGE

*10 lb minimum order

Pan Sausage \$5.00 lb.

Hot Links \$7.00 lb. Fresh

Italian \$7.00 lb Fresh

Smoked Links \$6.00 lb.

Bratwurst \$7.00 lb. Fresh

Cajun \$7.00 lb Fresh or

Summer Sausage \$7.00 lb.

Chorizo \$7.00 lb. Fresh

Smoked

ADD JALEPEN0: \$1.00/lb

ADD CHEESE: \$1.00/lb

HUNTER'S PROCESSING SPECIAL **\$275**

Cut, Vacuum Seal, & Freeze:

Backstrap: Butterflied & Tenderized

Round Steaks: Boneless and Tenderized

Hamburger from trimmings

Pan Sausage 10 lbs

Smoked Links 10 lbs

Summer Sausage 10 lbs

NO SUBSTITUTIONS (\$320 value)

Homemade tamales from your deer meat \$24/dozen

Hamburger only: \$2.50/lb (grind & seal)

Field Dressing: \$45

Add Beef Fat \$2.50/lb* or Bacon: \$4/lb * subject to change weekly

Cold Storage: \$45

Add Brisket \$7.50 lb* or bring your own

After Hours Fee \$40

Skin & Quarter: \$50

*** A deposit of \$75 is required when game is dropped off for processing***

Storage Fee of \$5 per day will be charged after 7 days of being notified processing is finished.

!!!!!! There will be NO EXCEPTIONS!!!!!!