2026-2027 PROCESSING PRICES:

QUARTERED

Processing (Deer & Exotics)	$1.39 lb.

**Processing Price Includes Deboning, Tenderizing, Ground Burger, Steaks, & Packaging.*

BONELESS

Processing (All)	$10.00 ea.
Grinding Only (All)	$2.49 lb.

**Processing Price Includes Tenderizing, Ground Burger, Steaks, & Packaging.*

PROCESSING NOTES:

We Will Only Accept Quartered or Boneless Animals for Processing.

Skinning Services are Not Available.

Per Pound Processing Prices are Based on Weight of Meat Dropped Off.

All Steaks & Sausage are Vacuum Packed and Labeled at No Extra Charge.

On Average, Deer Backstraps Weigh 3-5 lbs. After They are Trimmed.

Snack Sticks are Priced by Green Weight. The Finished Weight Will be Approximately 75% of the Green Weight.

A $100.00 DEPOSIT IS REQUIRED FOR EACH DROP-OFF TICKET.

2026-2027 PRODUCT PRICES:

SMOKED SAUSAGE

Regular	$4.79 lb.
Spicy (Crushed Red Pepper)	$4.79 lb.
Jalapeño	$4.99 lb.
Garlic Green Onion	$5.79 lb.
Jalapeño Cheddar	$5.79 lb.
Garlic Pepper Jack	$5.79 lb.
Red Bell Pepper & Gouda	$5.79 lb.

SUMMER SAUSAGE

Original	$5.99 lb.
Jalapeño Cheddar	$6.29 lb.

SNACK STICKS

Original	$12.99 lb.
Pepper Jack	$13.29 lb.

PAN SAUSAGE

Original	$3.99 lb.
Spicy Original	$3.99 lb.
Maple	$3.99 lb.
Spicy Maple	$3.99 lb.
Italian	$3.99 lb.

SPECIALTY ITEMS

Smoked Boudin	$5.99 lb.
Deer Huevos (4 Pack)	$12.99 ea.
Fully Cooked Brick Chili	$25.00 ea.

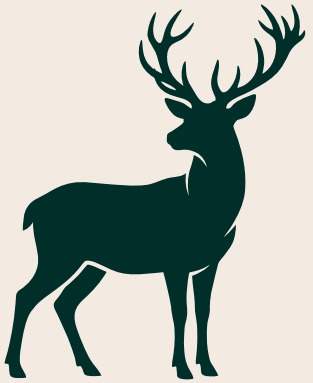
(8) Individual 1lb. Packages

BATCH MINIMUMS

Smoked Sausage: 30 lbs.
Summer Sausage: 20 lbs.

All Smoked Sausage is Mixed with 50% Deer and 50% Lean Pork, Unless Otherwise Specified.

SLOVACEK'S SNOOK WILD GAME



9500 Slovacek Rd.
Snook, TX 77878
Phone: 979-272-1337
Email: SnookWildGame@Slovacek.com
Website: www.slovacek.com

2026-2027 SEASON HOURS

OCTOBER
Mon - Fri: 8am to 5pm

NOVEMBER - FEBRUARY
Mon - Fri: 8am to 6pm
Sat: 9am to 5pm
Sun: 12pm to 4pm

IMPORTANT HANDLING INFORMATION:

Due to limited space, and in an effort to maintain reasonable processing times, skinning services are no longer available.

We Will Only Accept Quartered or Boneless Animals for Processing.

It is extremely important that you take appropriate care of your animal and maintain proper safety temperatures prior to, and while traveling to, our processing facility for drop off.

For quartered and boneless animals, place meat inside a cooler filled with ice or dry ice.
This will help ensure you get the most meat out of your processing, as **we will dispose of any meat we feel may have spoiled**. Bloodshot meat will also be disposed of.

Be sure to fill out your tag completely and immediately, at the site of your kill, and **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.

WILD HOGS:

We are no longer processing Wild Hogs. We apologize for the inconvenience.

OVERNIGHT DROP OFF IS AVAILABLE!

Please Follow the After Hours Drop Off Instructions Posted Outside the Cooler Door.

HOURS & DROP OFF INFO:

Our Processing Facility is only staffed during our published hours. During the season, customers are welcome to drop off outside of these times, as needed.

If you drop off after hours, we will contact you within 24 hours to confirm we received your drop off, take your order, and collect payment for your deposit.

PICK UP:

You will receive a confirmation text when your order is ready. Due to limited freezer space, once you receive your Pick Up Notification, we kindly ask that you pick up your entire order as soon as possible. All items in your order must be picked up together.

All orders not picked up within 14 days of notification **will incur a $5.00 PER DAY** storage fee, or **will be donated**, unless special arrangements have been made in advance.

Pick up is only available during our published hours. We will not have anyone on-site outside of these times.

*Please note any Holiday Hours published on our website.

No Drop Offs Will be Accepted After
Monday, March 1, 2027.

Beginning **March 1st,**
Pick Up Will Only be Available Between
8am-5pm Monday-Friday.

The **LAST DAY** to Pick Up Orders
for the 2026-2027 Season is
March 31, 2027.

SPECIALTY ITEMS

We're excited to bring back two customer favorites from recent seasons: **Maple Pan Sausage** and **Spicy Maple Pan Sausage**. These delicious specialty blends are the perfect addition to any breakfast table-at camp or at home!

We will continue to offer several of our most popular specialty items, including our **Brick Chili, Deer Huevos,** and **Smoked Boudin**.

Our **Brick Chili** is made with Slovacek's secret Chili Seasoning and includes (8) 1lb. packages of fully cooked venison chili, making it easy to serve up a warm, hearty meal on those cold fall and winter days.

For something truly unique, try our **Deer Huevos**. Fresh jalapeño stuffed with cream cheese are encased in our savory venison pan sausage and finished with a bacon wrap, creating the perfect balance of flavor and heat. Packaged in sets of four, these crowd-pleasing favorites are ideal for the grill, whether you're returning from a hunt or gathering with family and friends to watch the big game.

And if you want to spice up your sausage selection this year, don't forget our **Smoked Boudin**. Keep a little variety on hand in the deep-freeze with this Cajun staple, so the good times never stop rolling!