



CUSTOM PROCESSING

NOTE: ALL SECTIONS BELOW MUST BE COMPLETED TO BE PROCESSED

TICKET MADE

DATE CALLED 1st _____ 2nd _____ Final _____

CALLER INITIAL 1st _____ 2nd _____ Final _____

NAME:(PRINT CLEARLY) _____ DL # _____ DATE _____

ADDRESS: _____ CITY _____ STATE _____ ZIP CODE _____

PHONE: EVENING _____ DAY/MOBILE _____

HUNTING LICENSE#/ TAG (attach to this sheet) _____ TYPE OF GAME/ TAG _____

**MAKE SURE ANIMAL OR LUG IS TAGGED CORRECTLY. SEND COOLER HOME WITH CUSTOMER
STATE LAW REQUIRES THAT ALL ANIMALS MUST BE SKINNED. DEER MUST REMAIN WITH MEAT UNTIL PROCESSED.**

I did not have tag to leave with game animal. If any issues, contact, (print name) _____ Signature _____

Tag is where: _____

PROCESSING INSTRUCTIONS

THICKNESS/POUNDS PER PKG

BBQ SEASONED MEAT _____ BACON WEIGHT _____

CUTLETS (B-STRAPS or HINDS) _____ WEIGHT _____

RIBS _____ STEW MEAT (Hinds Only) _____

HIND QUARTER (BBQ, Rounds, Tenderized, Roast) _____

FRONT QUARTER (BBQ, Country Style Ribs, Roast) _____

BACKSTRAP _____ BACON WRAP TENDER/B.STRAP _____

TENDERS _____ PORK CHOPS _____

CHILI _____ HAMBURGER _____ (Add 25% beef min - recommended)

HIND QTR. HAMS (Boneless or Bone)(Pepper or Plain) _____

BACKSTRAP (Peppered or Plain) _____

BACKSTRAP or HAM WEIGHT _____

JERKY (B-straps or Hinds)(Plain, Peppered or Lightly) _____

JERKY WEIGHT _____ TRIMMINGS _____

TAMALES - MILD _____ DZ. HOT _____ DZ.

ADD PORK YES or NO _____ % (approx 2 doz. per lb.)

DOZ MADE - MILD _____ HOT _____

BOXES IN FREEZER **BOX** **SECTION** **INT**

1. STEAKS / CHOPS _____

2. BACKSTRAP / CUTLETS _____

3. ROAST / RIBS _____

4. HAMB. _____

5. CHILI _____

6. STEWMEAT _____

7. SAUSAGE REG _____

HOT _____ SPICY _____ JALAPENO _____

BBQ LINK _____

CHORIZO _____

8. DRY SAU. REG _____

HOT _____ SPICY _____ JALAPENO _____

9. SUMMER SAUSAGE _____

HOT _____ SPICY _____ JAL/CHEESE _____

10. PAN SAUSAGE _____

11. MIDGET LINKS / DRY _____

REG. _____ HOT _____ SPICY _____ JAL _____

12. HAMS _____

13. JERKY _____

14. SMK BSTRAPTDRS _____

15. TAMALES _____

16. TRIMMINGS _____

17. BACON WRAP FILLETS _____

18. _____

19. _____

TOTAL: _____

SPECIAL COMMENTS:

MEAT BROUGHT IN

DEER HOG NILGAI TURKEY DUCK GOOSE ELK

LUG (Total) _____ RAIL (Total Pcs.) _____

DEER _____ HOG _____

FRONT _____ FRONT _____

HINDS _____ HINDS _____

RIBS _____ RIBS _____

BK-STRAPS _____ BK-STRAPS _____

BNLS DEER _____ BNLS HOG _____

PORK _____ NILGAI _____

TURKEY _____ GOOSE or DUCK _____

ELK _____ MISC. _____

PORK BUTTS _____ MISC. _____

MINIMUM AMOUNTS ON BACK

SAUSAGE

DEER DRY SAUSAGE/SUMMER SAUSAGE: 50% PORK / 50% DEER

RECOMMENDATIONS FOR HOG SAUSAGE: 25% PORK / 75% HOG

RECOMMENDATIONS FOR DEER SAUSAGE: 60% PORK / 40% DEER

USE THEIR MEAT ONLY

_____ %HOG _____ %PORK _____ %ELK

_____ %DEER _____ %BEEF _____ %NILGAI

_____ %OWN PORK _____ %MISC. _____

APPX. (15-20% SHRINKAGE FOR SMOKING)

APPX. (40-65% SHRINKAGE FOR DRY SMOKING)

APPX. (30-35% SHRINKAGE FOR REGULAR MIDGETS)

SEASONING: - REG - SPICY - HOT - JALAPENO - CHEESE

JALAPENO & HOT, SPICY SEASONING \$0.20 PER LB EXTRA

PAN SAUSAGE _____ LBS (REG - SPICY - HOT - JALAPENO) _____ PER PKG

SUMMER SAUSAGE - (REG - SPICY - HOT - JALAPENO) _____

JAL/CHEESE SUMMER SAUSAGE _____

Everything Will Be Vacuum Sealed Unless Noted

NO VACUUM

LINK

DEER _____ REG. _____ SPICY _____

PORK _____ JALAPENO _____ HOT _____

HOG (WILD) _____ CHORIZO _____ BBQ LINKS _____

BEEF _____ ITALIAN _____ CHEESE _____

OWN PORK _____

DRY

ELK _____ REG. _____ SPICY _____ HOT _____ JAL _____

NILGAI _____

MIDGETS

REG. _____ JAL, HOT, SPICY _____

TOTAL _____ DRY REG. _____ JAL, HOT, SPICY _____

CHEESE _____

MUST BE PICKED UP WITHIN TWO (2) WEEKS AFTER BEING NOTIFIED

CUSTOMERS COULD START BEING CHARGED STORAGE 2 WEEKS AFTER BEING NOTIFIED MEAT IS READY. STORAGE FEE UP TO \$1.00 PER DAY. 30 DAYS AFTER BEING NOTIFIED, IF NOT PICKED UP, IT COULD BE SOLD FOR PROCESSING CHARGES.

NOT RESPONSIBLE FOR ITEMS LOST PAST 4 WEEKS AFTER NOTIFIED.

THE ABOVE INSTRUCTIONS ARE UNDERSTOOD AND ACCEPTABLE BY CUSTOMER.

Orders are typically processed immediately upon arrival.

CUSTOMER'S SIGNATURE _____ EMPLOYEE _____

Prasek's Hillje Smokehouse • 29714 US 59 Hwy. • El Campo, TX 77437 • praseks.com • (979) 543-8312

PROCESSING PRICE LIST

WHOLE DEER (90 LBS. OR LESS) -----	60.00 EACH
DEER HIND -----	10.00 EACH
DEER FRONT -----	10.00 EACH
DEER BACKSTRAP -----	4.00 EACH
DEER RIBS -----	6.00 EACH
HOG PROCESSING -	
30 LB. OR LESS -----	35.00 EACH
31 LB. TO 70 LB. -----	45.00 EACH
71 LB. AND UP -----	.65 PER LB.
PORK BUTT PROCESSING -----	4.00 EACH
NILGAI PROCESSING (EXOTICS, LARGE DEER) -----	.75 PER LB.
TURKEY PROCESSING -----	9.00 EACH
TURKEY SMOKING -----	15.00 EACH
SMOKED CHICKEN, DUCK, OR GOOSE -----	6.00 EACH
GRINDING (NO PACKAGING) (MINIMUM 10 LBS.) -----	.50 PER LB.
CUTLETS (NO PACKAGING) -----	.50 PER LB.
REGULAR LINK SAUSAGE (MINIMUM 25 LBS. PER FLAVOR) -----	1.00 PER LB.
CHEESE ADDED -----	EXTRA .89 PER LB.
BBQ LINKS (5 PER LB. / MINIMUM 25 LBS.) -----	1.00 PER LB.
CUSTOM SMOKING SAUSAGE (SAUSAGE STUFFED BY CUSTOMER) -----	.65 PER LB.
CHORIZO-MEXICAN SAUSAGE (MINIMUM 25 LBS.) -----	1.10 PER LB.
REGULAR MIDGET LINKS (SLIM JIMS) (MINIMUM 12 LBS. PER FLAVOR) -----	2.30 PER LB.
REGULAR SUMMER SAUSAGE (MINIMUM 12 LBS.) -----	1.35 PER LB.
REGULAR PAN SAUSAGE (MINIMUM 12 LBS.) -----	.80 PER LB.
SUMMER SAUSAGE WITH CHEESE & JALAPENO (MINIMUM 12 LBS.) -----	2.45 PER LB.
DRYING SAUSAGE OR MIDGETS (MINIMUM 12 LBS. PER FLAVOR) -----	.65 PER LB.
SEASONING - JALAPENO-SPICY-HOT (MINIMUM 25 LBS. PER FLAVOR) --EXTRA	.20 PER LB.
PORK (BONELESS PICNICS) (PRICE SUBJECT TO CHANGE) -----	1.99 PER LB.
BEEF CHUCK (PRICE SUBJECT TO CHANGE) -----	2.99 PER LB.
JERKY (RAW WEIGHT) (MINIMUM 1 HIND OR 2 BACKSTRAPS) -----	7.00 PER LB.
SECTIONING HAMS FOR SMOKING -----	4.00 EACH
CURING & SMOKING HAMS OR BACKSTRAPS -----	1.50 PER LB.
BACON FOR BACKSTRAP (TENDERS) -----	4.89 PER LB.
SEASONING FOR BBQ (PER LB. OF MEAT SEASONED) -----	.35 PER LB.
TAMALES (MINIMUM 10 DOZ. PER FLAVOR) -----	6.30 PER DOZ.
VACUUM PACKAGING -----	.45 PER LB.

NOTE: ALL MEAT PROCESSED IS PACKAGED IN VACUUM SEALED BAGS FOR GOOD SHELF LIFE AND LITTLE CHANCE OF FREEZER BURN.

ALWAYS TRY TO USE THE PACKAGES THAT LOST VACUUM FIRST.

*******MUST PICK UP WITHIN TWO (2) WEEKS AFTER NOTIFIED*******

~ ALL ORDERS ARE PROCESSED SEPARATELY ~

STORE HOURS:

Mon. - Thurs.	7 AM - 8 PM
Friday	7 AM - 9 PM
Saturday	7 AM - 7 PM
Sunday	8 AM - 8 PM

MINIMUM AMOUNTS:

<u>POUNDS</u>	<u>ITEM</u>
25#-----	SAUSAGE, PER FLAVOR
15# (from 25# batch)-----	DRY SAUSAGE PER FLAVOR
15#-----	SUMMER SAUSAGE
15#-----	PAN SAUSAGE
15#-----	MIDGET LINKS (reg or dry)
15#-----	CHILI
15#-----	HAMBURGER
1-HIND-----	JERKY PER FLAVOR
10 DOZEN-----	TAMALES (6 lbs. meat)

TIP: Packing warm Game-----Meat that is warm can not be packed with one piece touching another. This will cause meat to spoil in the area they touch. To help prevent this problem, you can soak meat in a bath of ice water or even cool tap water before packing. This will help draw the heat out. When packing meat, if there is any chance of the meat being warm (cool to touch does not mean it is cool internally), make sure to separate each piece with plenty ice.