



Wild Game Processing

Basic Processing:

- Steaks/Roast/Grind based on green carcass weight \$2.00/ lb
- Skinning and Quartering: Deer \$125 / Elk \$150
- Double freezer wrap: Deer \$50 / Elk \$75
- Vacuum pack: Deer \$175 / Elk \$250
- Cleaning fee if necessary \$25 / hr.
- Shipping / Packaging available, per zip code

Specialty Processing:

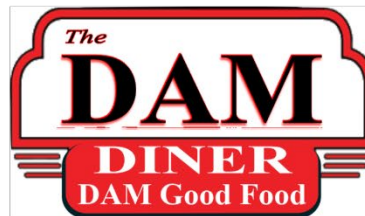
Bulk Sausage	\$4.50/lb	15lb min
Link Sausage	\$6.00/lb	15lb min
Snack Sticks	\$9.00/lb	15lb min
Cube steak	\$2.00/lb	15lb min
Add jalapeno/cheddar/ghost .50 each per lb		

Smoked Meats:

Summer Sausage	\$6.00/lb	20lb min
Jerky	\$9.00/lb	10lb min
Deer / Elk Bacon	\$6.00/lb	10lb min

Prices are base on pre smoked weight

10% fat is included in the per lb price



El Vado New Mexico - 575-208-1733