



UMM

Uvalde Meat Market & Processing

508 S Wood St, Uvalde, TX 78801

Phone **830-278-6247** – Fax 830-278-6245

www.uvaldemeat.com

Hours of Operation During Deer Season

November 5, 2022 - 8:00 am to 8:00 pm (7 days a week)

(Closed Christmas Day & Christmas Eve @ 2:00)



Welcome Hunter's to another Texas Hunting Season

Information Needed in Order to Get Your Meat Your Way

Processing Information Needed: (VERY IMPORTANT) - NEED TO KNOW AT DROP OFF

- 1) Detail Caping Instructions including your taxidermist**
- 2) Contact Information**
 - a. First and Last Name of the person getting the meat along with their phone number

Process for Shipping your Product:

- 1) FedEx 2- or 3-day service**
 - a. Product is shipped in a 48qt cooler with dry ice.
 - b. Monday, Tuesday, and Wednesday are the only shipping days
- 2) Credit Card required for all shipments**

Returning our phone call is important in order to move forward with your order

Handling your Cape:

- 1) We will be glad to prepare and send your cape to a local taxidermist of your choice.** When dropping off your animal, this will need to be indicated on your processing form.
- 2) We can also ship your cape and horns to the taxidermist of your choice**
 - a. Will need to know this information at drop off
 - b. Will need to be caped off the face in order to ship

Uvalde Meat is your one-stop shop with the freshest product, the friendliest service, and the **best steaks in town!** We carry a complete line of fresh-cut steaks, pork, chicken, and sausages. We also carry smoked beef eye of rounds, bacon-wrapped quail, and cornbread-stuffed pork chops. Stop by on your way to camp or call ahead **(830) 278-6247** and we will have your order ready. We are open until 8:00 pm

We are conveniently located off Hwy 90, down the street from HEB.

Thank You from our Team!



UVALDE MEAT PROCESSING

2022 PRICING

508 S. WOOD ST
Uvalde, TX 78801
830-278-6247
OPEN: 7 DAYS,
8:00 AM TO 8:00 PM

WHITETAIL & AXIS

Processing & Skinning **\$139.00**

Cape for Mount	\$50.00
Cape for Mount w/o processing	\$60.00
Cape off Face (must be done if shipping)	\$55.00

MULE DEER, ELK, BISON & BUFFALO

MULE DEER PROCESSING & SKINNING **\$160.00**

Cape for Mount	\$60.00
Cape for Mount w/o processing	\$70.00
Cape off Face	\$55.00

ELK PROCESSING **\$1.39 lb**

To Skin	\$75.00
Cape for Mount	\$125.00
Cape for Mount w/o processing	\$150.00
Cape off Face	\$95.00

BISON OR WATER BUFFALO PROCESSING **\$1.39 lb**

To Skin	\$150.00
Cape for Mount	\$200.00
Cape for Mount w/o processing	\$250.00
Cape off Face	\$125.00

WILD HOG

PURE PORK SAUSAGE OPTIONS

	Smoked	Fresh	Dry Sausage
Mild	\$2.69 lb	\$2.50 lb	\$4.09 lb
Jalapeno	\$3.09 lb	\$2.90 lb	\$4.79 lb
Cheese	\$3.49 lb	\$3.30 lb	\$5.29 lb
Jalapeno/Cheese	\$3.79 lb	\$3.60 lb	\$5.59 lb

10 lb Minimum on Sausage

\$50.00 DEPOSIT — Due at drop off

PROCESSING & SKINNING

Up to 60 lbs \$69.00 Over 61 lbs \$99.00

Cape for Mount: \$65.00

Pan Sausage \$2.50 lb
(Mild or Spicy)

Chorizo \$3.00 lb

2022/2023



UVALDE MEAT PROCESSING

2022 PRICING

EXOTIC GAME PROCESSING PRICES

EXOTIC PROCESSING & SKINNING

\$139.00

BLESBOK, GAZELLE, IMPALA, SPRINGBOK, SITATUNGA, & BLACK BUCK

Cape for Mount	\$50.00
Cape for Mount w/o Processing	\$60.00
Cape off Face	\$50.00

EXOTIC PROCESSING

\$1.39 lb

<i>ADDAX</i>	<i>BONGO</i>	<i>FALLOW</i>	<i>ELAND</i>	<i>GEMSBOK</i>	<i>KUDU</i>	<i>LECHWE</i>	<i>NYALA</i>	<i>NILGAI</i>	<i>ORYX</i>
<i>RED STAG</i>		<i>RED DEER</i>	<i>SABLE</i>	<i>SIKA</i>	<i>WILDEBEEST</i>	<i>ZEBRA</i>	<i>PERE DAVID</i>		

To Skin	\$75.00
Cape for Mount	\$125.00
Cape for Mount w/o Processing	\$150.00
Cape off Face	\$95.00

PROCESSING & SKINNING

\$139.00

RAM, SHEEP, GOAT (IBEX & AOUDAD)

Cape for Mount	\$70.00
Cape for Mount w/o Processing	\$80.00
Cape off Face	\$75.00

ADDITIONAL INFORMATION

CAPE OFF
FACE MUST
BE DONE IF
YOU ARE
SHIPPING
YOUR HIDE
& HEAD

LIFE-SIZE MOUNTS:

~SMALL ANIMAL'S \$ 125.00 ~LARGE ANIMAL'S \$200.00

SKIN AND QUARTER (NO VACUUM PACK)

\$100.00

TO SAVE YOUR HIDE, HEAD OR HORNS

\$50.00

FIELD DRESS AN ANIMAL*

\$75.00+

*DUE AT DROP OFF

COLD STORAGE FEE: *

(Includes: Check-in and Cold Storage)

First 24 hours \$40.00

Each additional day \$4.00

*Due at drop off

2022/2023



UVALDE MEAT PROCESSING

2022 PRICING

SAUSAGE OPTIONS

10lb minimum on all sausage

DRY LINK SAUSAGE 40% PORK ADDED

Dry Sausage – Mild	\$5.19 lb
Dry Sausage – Jalapeno	\$5.69 lb
Dry Sausage – Cheese Only	\$5.99 lb
Dry Sausage – Jalapeno & Cheese	\$6.19 lb

SUMMER SAUSAGE 30% BEEF ADDED

Summer Sausage – Mild	\$4.19 lb
Summer Sausage – Jalapeno	\$4.69 lb
Summer Sausage – Cheese Only	\$4.99 lb
Summer Sausage – Jalapeno & Cheese	\$5.19 lb

Fresh (No-Smoke) Sausage

Fresh Sausage – Mild	\$3.09 lb
Fresh Sausage – Jalapeno	\$3.59 lb
Fresh Sausage – Cheese Only	\$3.89 lb
Fresh Sausage – Jalapeno & Cheese	\$4.09 lb

SMOKED LINK SAUSAGE 40% PORK ADDED

GERMAN -- POLISH -- ITALIAN

Smoked Link Sausage – Mild	\$3.49 lb
Smoked Link Sausage – Jalapeno	\$3.99 lb
Smoked Link Sausage – Cheese Only	\$4.29 lb
Smoked Link Sausage – Jalapeno & Cheese	\$4.49 lb

ADDITIONAL SAUSAGE

Pan Sausage 50% PORK ADDED

Mild, Spicy or Italian	\$2.95 lb
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Chorizo 50% PORK ADDED

\$3.69 lb

Bratwurst 50% PORK ADDED

\$3.89 lb

Buck Sticks 30% BEEF ADDED

(Starting at) \$5.69 lb

Jerky* (Regular or Spicy)

\$7.49 lb

*price is based on raw meat

2022/2023



UVALDE MEAT PROCESSING

2022 PRICING

LOOKING TO DO SOMETHING DIFFERENT....

BACON WRAPPED AND STUFFED ITEMS:

STUFFED BACKSTRAP

\$30.00 EACH STRAP

STUFFED TENDERS

\$15.00 EACH TENDER

(STUFFED W/ CREAM CHEESE, JALAPENO AND WRAPPED WITH BACON)

TO MAKE HAMBURGER PATTIES

\$2.00 lb

GREEN ONION

ADD \$.60 lb

CHEDDAR CHEESE

ADD \$.65 lb

PEPPER JACK CHEESE

ADD \$1.40 lb

JALAPENO

ADD \$.35 lb

GARLIC

ADD \$.30 lb

SPICY (red pepper)

ADD \$.25 lb

BACON

\$5.39 lb

BEEF TRIMMING (HB)

\$4.99 lb

BRISKET

\$4.99 lb

TO SEASON

\$5.00 EXTRA

Additional Cost
added for
Sausage and HB
Patties

**"GIVING IS NOT JUST ABOUT MAKING A DONATION
IT'S ABOUT MAKING A DIFFERENCE"**

DONATING YOUR MEAT

(NO Wild Hogs, Goats, Rams or Sheep)

\$50.00 PER ANIMAL

Plus, the cost of Caping if requested

FREEZER SPACE

IS VERY **LIMITED**, SO PLEASE MAKE IT
A PRIORITY TO **PICK UP YOUR MEAT**

OR HAVE IT **SHIPPED** TO YOUR
FRONT DOOR!

IF PICKING UP WITH A COOLER WE DO
HAVE **DRY ICE** AVAILABLE FOR **\$1.75**
PER LB

PROGRAMS/ORGANIZATIONS AFFILIATED WITH:

~Big Springs Ranch for Children
~Sacred Heart Children's Home

2022/2023



UVALDE MEAT PROCESSING

2022 PRICING

WILD GAME QUARTER MEAT PRICING

Bone-In Processing Prices:

To debone, custom cuts and grinding (includes packaging) **

PRICES

\$1.39 lb

Boneless Processing Prices:

Custom cuts and/or grinding (includes packaging) **

\$1.19 lb

Custom cuts and/or grinding (no packaging) **

\$.85 lb

To vacuum pack your meat

\$.95 lb

**Minimum Processing fee for bone-in & boneless orders - \$20.00

SAUSAGE OPTIONS FOR QUARTERED GAME

TO STUFF SAUSAGE (meat already ground and seasoned)

\$1.00 lb

TO STUFF AND SMOKE (meat already ground and seasoned)

\$1.75 lb

TO STUFF, SMOKE & VACUUM PACK (meat already ground and seasoned)

\$2.00 lb

BONE-IN MEAT (debone meat for sausage)

\$.75 lb

BONELESS MEAT

ALL TO SAUSAGE (Smoked & Fresh)

see deer/wild hog sausage pricing

BONELESS PORK TRIMMINGS**

*MARKET PRICES ARE SUBJECT TO CHANGE

50/50 - Regular

\$1.89 lb

SOLD BY THE CASE

\$1.69 lb

80/20 - Lean (Pork Picnic)

\$2.09 lb

SOLD BY THE CASE

\$1.89 lb

ADDING BEEF TALLOW TO HB GRIND

BEEF TALLOW

\$1.50 lb

Used to make sausage

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