

Eddie Ray's Smokehouse

No. 1 Location

Open Year Round

247 S. McLennan Dr.

Elm Mott, TX 76640

254-829-2930

EXIT 343

No. 2 Location

Open Oct. 1st - Jan. 15th

31159 W. Hwy 84, McGregor, TX 76657

254-840-3490

Bow Season Hours: Oct. 1st - Nov. 4th

Fri.-Mon. - 9am-9pm

Tues.-Thurs. - Call Ahead

www.eddierayssmokehouse.com

2016-2017 SEASON

Deer Processing

Texas Whitetail **\$70.00**

Skinned **\$67.50**

4 Quarters w/Backstrap **\$62.50**

4 Quarters **\$57.00**

Vacuum Packaging **\$10.00** *Extra for Steaks, Tenderloin & Backstrap*

Caped Deer **\$25.00** *Extra*

Field Dressed **\$45.00** *Larger animals extra (McGregor location only)*

Tenderized **\$ 5.00** *Extra - Larger animals .50 per lb.*

50/50 Beef/Deer Mix **Market value of beef + .50 per lb.**

Hogs

We don't process whole or quartered hogs.

We can make sausage with your boneless

hog meat for .75 off sausage prices per lb.

Deboned meat only!!

Larger animals .65 per lb.

Larger Whitetail/Axis/Mule Deer - \$10.00 Extra

Elk/Moose - .85/lb.

Sausage *All prices include Vacuum Packaging except Pan Sausage*

Smoked Sausage **\$3.85/lb.** (20 lb. min.)

Pan Sausage **\$3.60/lb.** (10 lb. min.)

Eddie Ray's Breakfast Links **\$4.60/lb.** (10 lb. min.)

Summer Sausage **\$4.85/lb.** (10 lb. min.)

Eddie Ray's Specials **\$5.35/lb.** (10 lb. min.)

Hot Links **\$4.10/lb.** (10 lb. min.)

Additional .80 per lb. for Cheese / .10 per lb. for Jalapenos

Jerky

**\$6.00/lb on
precooked wt.
(10 lb. min)**

**CLOSED NOON THANKSGIVING EVE. - THANKSGIVING DAY
and NOON CHRISTMAS EVE. - CHRISTMAS DAY**

**\$2.00/day storage fee for meat left over 7 days after contact with customer.
Any meat left over 30 days becomes property of Eddie Ray's Smokehouse.**

**Pickup/Dropoff Hours during Regular Gun Season - Nov. 5th - Jan. 1st
7 Days a Week 8am-9pm**

Call Ahead for Hours during Off-Season

★ CASH or CHECK ONLY - NO PLASTIC