



Ainsworth Quality Deer Processing



21014 FM 2100
Crosby, TX 77532
281-324-5895

Phillip - 713-503-1439 (cell)

White Tail \$69.00

- Animals weighing over 80lb - \$1.00 per lb
- Partial animal \$13.00 per quarter
- Boneless meat \$30.00 minimum fee up to 50lb. Over 50lb \$1.00 per lb
- Whole body animals \$80.00

No extra charge for tenderizing or vacuum packaging!

Exotics \$69.00

Exotics over 80lbs \$1.00 per pound

Elk \$1.00 per pound

Hogs \$65.00 \$1.00lb over 80lb Pan \$1.29lb Smoke \$2.00lb (Jal. And cheese extra)

Deer Diablos (10 diablo minimum) \$1.00 each

Sausage Diablos (10 diablo minimum) \$1.00 each

- All smoke sausage includes pork and smoking, no extra charges to figure

Regular Sausage (20lb minimum) \$2.99 lb

Spicy Sausage on link sausage) \$2.99 lb

Cajun Sausage \$2.99 lb

German Sausage \$2.99 lb

Add cheese to any sausage!!

Cheese sausage \$3.59lb

Jalapeno Sausage \$3.09 lb

Jalapeno and Cheese \$3.89 lb

Summer Sausage (10lb minimum on summer) \$3.19 lb

Jal. And Cheese Summer \$3.99 lb

Deer Sticks (10lb minimum on sticks) \$4.50 lb

Jal. And Cheese Sticks \$5.00 lb

Pan Sausage - Honey or Sage (10lb minimum) \$1.99 lb

Fresh sausage (Garlic, Italian, Bratwurst, Green Onion) (10lb minimum) \$2.39lb

Jerky (2lb Minimum) \$7.50 lb wet

- All prices Subject to change
- You can expect about a 10% shrinkage for smoked link sausage
- Everything is Vacuum Packed and Labeled.
- Animals must be **CLEANED** and in an **ICE CHEST WITH TAG.**
- Gut shot deer will **NOT** be processed!
- **Deer left for extended time after processing (10 working days), and notification will be charged a storage fee of \$10.00 per week. After 30 days, meat becomes property of Ainsworth Meats.**

Normal Business Hours:

Monday – Thursday 10am – 8:00pm

Friday 10:00am – 6:30pm

And Saturday 10am – 5pm

Also Open Sunday 12:00pm – 8pm

During Deer Season

- **Ask about our big deer hunters give away!!**

WWW.AINSWORTHPROCESSING.COM