MILES TEXAS

Sklenatik's smoked meats inc.

MILES TEXAS

SPECIALTY PRODUCTS

— Processed To Your Specific Order —

WHITETAIL — \$100 ELK —

ELK — \$1.50/LB.

Includes — Skinning, Washing, Cutting Off Horns, Muscle Out All Steak Possible, Double Wrapping, Grinding Into Chili and/or Hamburger and Freezing. Bacon Wrap Back Straps & Tenderloins \$25.00/deer. Skinned Out Deer \$5.00 extra.

\$100 DEPOSIT PER DEER \$50 DEPOSIT ON QUARTERED DEER

DEER MUST COME IN FIELD DRESSED

Field Dressing Charge \$50.00

PARTS AND PIECES

To Cut And/Or Bone-Out Into Steaks, Grind Into Hamburger And/Or Chili And To Double Wrap In Paper (\$50 Deposit) \$2.25/LB.

TRIMMINGS

Boned-Out And Ready To Grind Into Hamburger And/Or Chili \$1.00/LB

STORAGE

Storage Of Deer Carcass \$5.00/DAY

SPECIALTY PRODUCTS

Bacon Burger (Three-To-One Patties)	\$2.50 LB.
Link (Pork Included)	\$3.00 LB.
Breakfast (Pork Included)	\$2.50 LB.
Smoked (Pork Included)	\$3.50 LB.
Smoked With Cheese (Pork Included)	\$3.75 LB.
Smoked Jalapeno (Pork Included)	\$3.75 LB.
Smoked Jalapeno With Cheese (Pork Included)	\$4.25 LB.
Snack Stick (Ten Pounds Raw Meat Weight Minimum)	\$7.00 LB.
Jerky (Five Pounds Raw Meat Weight Minimum)	\$9.00 LB.
Dried Sausage (Ten Pounds Raw Meat Weight Minimum)	\$7.00 LB.
Summer Sausage (Ten Pounds Raw Meat Weight Minimum)	
Regular	\$3.50 LB.
Jalapeno And Cheese	\$4.25 LB.
Curing And Smoking Deer Ham	\$3.00 LB.

HOURS

Monday Through Friday — 8:00 A.M. To 8:00 P.M. (Closed For Lunch 12:30 P.M. To 1:30 P.M.) Saturday And Sunday — 9:00 A.M. To 8:00 P.M. (Closed For Lunch 3:00 P.M. To 5:00 P.M.)

Located Halfway Between San Angelo And Ballinger On Highway 67 In Downtown Miles

325.468.3501 OFFICE

325.279.0700 Pager (Bow Season Only)