

Gorman's Meat Market

1.5 Miles North of Hwy 80 - 1738 N. Frances, Terrell, TX (972) 524-5353

Custom Deer Processing

www.GormansMeat.com

Since 1958
We Offer a Complete Service!

Skinning • Cutting • Wrapping • Freezing

"Over 50 Years Experience"

DEER • ELK • JAVELINA • BEAR • EXOTICS

After Hour Receiving

Weekends Only

Call Ashley 214-477-1677

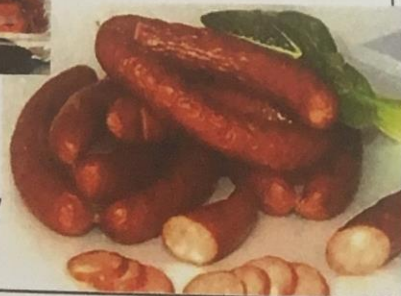


Custom Curing \$1.00 per lb.

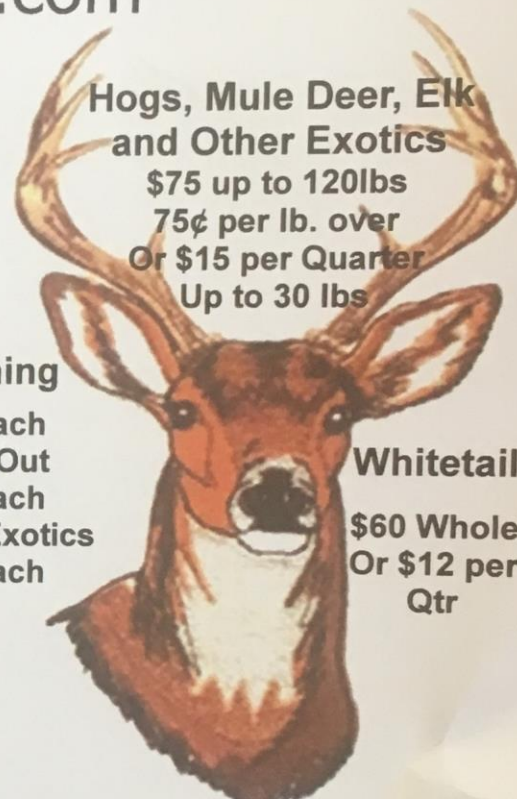
Custom Smoking \$1.50 per lb.



Nobody
Can Offer
You More!



Old Fashioned
Service and Quality



Hogs, Mule Deer, Elk
and Other Exotics

\$75 up to 120lbs

75¢ per lb. over

Or \$15 per Quarter

Up to 30 lbs

Skinning

\$10 each

Cape Out

\$15 each

Hogs & Exotics

\$15 each

Whitetail

\$60 Whole

Or \$12 per

Qtr

(Exceptions made on small animals)

Deer Jerky

Original

\$6.00 per lb.

Peppered

\$7.50 per lb.

Several Varieties of Sausage Made From Your Deer to Order

Sausage Mix: 50% Deer and 50% Lean Pork

— Bratwurst	\$3.00
— Cajun Boudin	\$3.50
— Country Style	\$2.50
Hot Link	\$3.75
— Italian	\$3.50
Summer	\$4.00
Jalapeño/Cheese Link	\$4.50
Jalapeño/Cheese Summer	\$5.00
Smoked German	\$3.50

No pork added or
customer supplied
subtract .50¢ per lb.