

There is a difference...

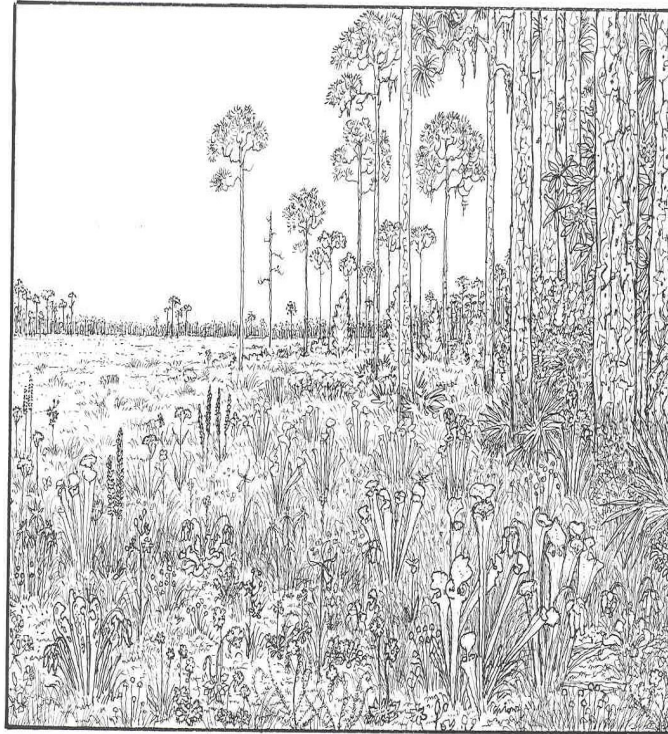
Growing up in south Louisiana, fishing and hunting on the bayous and in the marshes were a way of life. The techniques we use to process your wild game are the same techniques we learned from our Grandfather at an early age. Combine this with our award-winning third generation recipes and it's easy to see why Broussard's is the Gulf Coast's Premier Wild Game Processor.

The moment you walk into the door, you quickly realize that Broussard's is not your typical deer processor. Your wild game is processed in our state-of-the-art USDA-inspected facility. Our staff is HACCP certified and our facility is FDA regulated. This, along with our 23 plus years of experience in the food industry, assures you a delicious and safe end product.

Thank you for choosing Broussard's.

Best Regards,

Carl & Cory Broussard



WILD GAME PROCESSING



**Cajun Specialty Meats Inc.
690 East Heinberg Street
Pensacola, FL 32502**

**850-469-9400 ex. 102
office@broussardsbayouco.com**





Wild Game Processing

Why Broussard's?

Our premium processing has made us the Gulf Coast's Premier Wild Game Processor for over 23 years. No one else in the industry offers such a unique line of products. Your wild game is combined with higher quality pork or beef, resulting in a more flavorful end product. All of our products are vacuum sealed for a longer shelf life in your freezer.

SAUSAGE 2 lb Package

Mixed with Pork	2.00/lb
Pork with up to two Mix-ins	2.50/lb

HAMBURGER 2 lb Package

Mixed with Pork	2.00/lb
Pork with up to two Mix-ins	2.50/lb
Mixed with Beef	3.50/lb
Beef with up to two Mix-ins	3.95/lb

HAMBURGER PATTIES 4 - 1/2 lb Patties Per Package

Mixed with Pork	2.00/lb
Pork with up to two Mix-ins	2.50/lb
Mixed with Beef	3.50/lb
Beef with up to two Mix-ins	3.95/lb

MIX-INS

Jalapenos	Cheddar Cheese
Italian Seasoning	Blue Cheese
Sun Dried Tomatoes	Feta Cheese
Spinach	Bacon

BACKSTRAP - TENDERLOIN - ROAST

Seasoned	2.00/lb
Stuffed with Cajun Sausage	2.50/lb
Stuffed with Crawfish	2.50/lb
Stuffed with Shrimp	2.50/lb
Stuffed with Crab & Shrimp	2.50/lb

CUBE STEAK

Seasoned and Tenderized	2.00/lb
Grind & Pack	2.00/lb

SMOKED MEATS

Sausage with Pork	3.00/lb
Summer Sausage	3.75/lb
With Jalapeno & Cheddar	3.95/lb
Snack Sticks	5.00/lb

* All Smoked products are priced by pre-cooked weight.

** Minimum of 10 lbs of trimmed meat required for each smoked selection.

*** Smoked meats procedures are subject to change at manufacture's discretion.

SPICE LEVELS

Mild Medium Hot

PROCESSING FEE

Dressed Weight	.90/lb
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Please Read Carefully:

(October—March)

Drop-Off / Pick-Up Days & Times

Monday—Thursday 8:30 am - 4:30 pm

- Customer must be willing to leave cooler with Broussard's for the duration of processing. If not, a Styrofoam cooler may be purchased from us. Broussard's is not liable for damaged coolers. (\$8-\$20 depending on container size.)
- Broussard's only accepts meat that has been cleaned and quartered. "Dirty" meat will be charged an extra processing fee.
- Any meat brought in will not be combined with any orders previously brought in. It will be processed separately.
- Broussard's requires a minimum of 10 pounds of trimmed meat per item. If you do not have enough trimmed meat to accommodate all of your requests, we will attempt to contact you, but because of time constraints, we reserve the right to eliminate some of your choices.
- Broussard's requires a credit card number on file and a \$75 deposit when dropping off. We also ask that an email address be on file. We will notify you by email/phone with the weight and cost.
- Normal processing time is 4-6 weeks.
- If product is not picked up within 14 days of notification, a storage fee in the amount of \$3 per day will be charged. If product is not picked up within 21 days, your credit card will be charged, your deposit forfeited and product will be discarded.