

Edgewood Locker, Inc.

Edgewood Locker

P. O. Box 245
609 West Union Street
Edgewood, IA 52042

(563) 928 - 6814

Edgewood Locker West

796 Main Street
Arlington, IA 50606

(563) 633 - 3145

After Hours:

Terry - (563) 920 - 4814 (cell)

Jim - (563) 920 - 4838 (cell)

Serving Northeast Iowa since 1966

Slaughtering and Processing of Beef, Pork, Buffalo, Goats, and Lamb

USDA Inspection - Edgewood Facility

Venison Processing

1/2 & 1/4 Beef and Whole & 1/2 Hogs for Sale

(Locally Raised)

Homemade Sausage and Cured Products

Locker Rental

Catering Service

Retail Sales Outlet

Gift Boxes

Fundraising

Did you know...

That in 2010-11 deer season, we processed 3200 whole carcasses and 120,000 lbs of additional boneless venison!

That is over 320,000 lbs of homemade venison products!

Shotgun season whole deer carcasses will be processed before boneless venison that is brought in. We will do our best to process the meat in the order it's received.

- We reserve the right to refuse any trim not properly handled. Treating your venison with care will yield a high quality product.
- When bringing in trim for sausage, no fat, hair, or bloody pieces are acceptable.
- We strongly discourage trim brought in that is pre-ground.
- Pork trim must be purchased from or processed by the Edgewood Locker.
- All processed deer must be picked up and paid for in full within ten days after you receive a call that it is ready. Deer not picked up will be subject to a storage fee.
- When your order is completed we will notify you by telephone or email. It is extremely important to give your correct phone and address to us when the deer is dropped off.
- We prefer you bring in your whole carcass deer to us hide on...it does not save you any money by skinning it yourself.
- Please do not put your deer meat into dark colored garbage bags, as these are not intended for food use

The Edgewood Locker, Inc. is an officially licensed and federal inspected locker. We are also members of The Iowa Meat Processors Association and The American Association of Meat Processors.

2011-12 Deer Prices

Whole Deer Processing \$85.00

(Includes fresh cuts, packaging, and freezing.

Grinding extra \$0.20 per pound)

Save Hide	\$5.00
Cape	\$25.00

Quartered & Boneless Meat Brought In

Grinding	\$0.40
Tenderizing	\$0.40
Sliced Rounds	\$0.40
Stew Meat	\$0.40
Canning Meat	\$0.40
Vacuum Packaging	\$0.30
Boning Charge	Based on time
Cleaning Charge	At our discretion
Pork Trim	\$1.79
Beef Trim	\$2.45

We will not accept deer or deer trim without a deposit!!!

A **\$50.00** deposit is required per deer.

A deposit of **\$1.00/lb** is required for trimmings, quarters, etc.

Example Deer Invoices

All Fresh Deer (inc. chops, steaks, hamburger)	All Processed Items (large deer & caped)
Processing \$85.00	Processing \$85.00
Ground 36 lbs x \$0.20=\$7.20	Cape \$25.00
Total Bill \$92.20	Sticks
1/2 Fresh cuts	14 lbs x \$2.25= \$31.50
1/2 Processed items (averaged size deer)	S.S. w/ Cheese
Processing \$85.00	17 lbs x \$2.45 = \$41.65
Ground 10 lbs x \$0.20 = \$2.00 (inc. chops, packaging, etc.)	Summer Sausage
Summer Sausage	14 lbs x \$2.00= \$28.00
20 lbs x \$2.00 = \$40.00	Brats
Sticks	17 lbs x \$2.30 = \$39.10
20 lbs x \$2.25= \$45.00	Jerky
Total Bill \$172.00	22 lbs x \$3.50 = \$77.00
	Total Bill \$327.25

<u>PRODUCT</u>	<u>% of Gain</u>	<u>Price Per lb</u>	<u>Shrink %</u>
Summer Sausage - Pork Added	143%	\$2.00	0%
Summer Sausage - Beef Added	143%	\$2.35	0%
Salami	143%	\$2.15	0%
Summer Sausage. & Cheese	160%	\$2.45	0%
Old World Summer Sausage	143%	\$2.15	0%
Jalapeno Summer Sausage	143%	\$2.15	0%
Jalapeno S.S. w/ Hot Pepper Cheese	160%	\$2.55	0%
Ring Bologna	143%	\$2.45	0%
Cajun Ring Bologna	157%	\$3.00	0%
Sandwich Bologna or Salami	143%	\$2.30	0%
Sticks	143%	\$2.25	20%
Sticks w/Cheese	160%	\$2.85	20%
Jalapeno & Hot Pepper Cheese Sticks	160%	\$2.95	20%
Onion & Garlic Sticks	150%	\$2.35	20%
Pepperoni Sticks	143%	\$2.25	20%
Hot Chipotle Lime Sticks	143%	\$2.35	20%
Landjaeger	143%	\$3.00	10%
Smoked Bratwurst	167%	\$2.45	10%
Smoked Bratwurst w/ Cheese	193%	\$2.85	10%
Fresh Bratwurst	167%	\$2.30	0%
Green Pepper & Onion Brats	182%	\$2.40	0%
Pre Cooked Jalapeno Brats	182%	\$2.65	10%
Pre Cooked Jalapeno & Cheese Brats	187%	\$2.85	10%
Pre Cooked Mushroom & Swiss Brats	203%	\$2.85	10%
Pre Cooked Pineapple Brats	193%	\$3.10	10%
Pre Cooked Philly Steak Brats	237%	\$2.85	10%
Skinless Hot Dog with Cheese	187%	\$2.95	10%
Skinless Chili-Cheese Hot Dogs	203%	\$3.00	10%
Skinless Hot Dogs	167%	\$2.65	10%
Polish Sausage	167%	\$2.65	10%
Breakfast Seasoned Patties	167%	\$1.75	0%
Brat Patties	167%	\$1.75	0%
Plain Deer Patties	100%	\$0.75	0%
BBQ Rib Sandwich	167%	\$2.05	0%
Fresh Rope Sausage	167%	\$2.25	0%
Breakfast Link Sausage	167%	\$2.40	10%
Smoke Link Sausage	167%	\$2.40	10%
Smoked Maple Link Sausage	167%	\$2.50	10%
Bulk Seasoned Sausage	167%	\$1.25	0%
Bacon	167%	\$2.25	10%
Pepper Bacon	167%	\$2.30	10%
Ground & Formed Jerky	100%	\$2.55	45%
Pepper Ground & Formed Jerky	100%	\$2.55	45%
Dried Deer (round only)	100%	\$2.00	40%
BBQ Deer	100%	\$2.00	0%
Solid-Piece Jerky (round & loin only)	100%	\$3.50	60%
Teriyaki Solid-Piece Jerky	100%	\$3.50	60%
Cajun Solid-Piece Jerky	100%	\$3.50	60%
Chili	200%	\$2.20	0%

In order to simplify pricing for our customers, the price per lb is based on the raw weight of the product after the pork, cheese, etc. is added. All of the extra ingredients are included in that price.

To figure the total ending raw wt of your product, take the lbs of venison you have times the % of gain for that product.