

# Edgewood Locker, Inc.

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

Phone: (563) 928 – 6814

Fax: (563) 928-6925

[www.EdgewoodLocker.com](http://www.EdgewoodLocker.com)  
[KernsMeats@EdgewoodLocker.com](mailto:KernsMeats@EdgewoodLocker.com)

## After Hours:

Terry – (563) 920 – 4814 (cell)

Jim – (563) 920 – 4838 (cell)

Katie – (563) 920 – 6839 (cell)

## Serving Northeast Iowa since 1966

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

State Inspection

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 2016-2017 deer season, we processed 3,673 whole carcasses and 161,581 lbs of additional boneless venison!

**That is over 430,540 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.*

- Once the new deer seasons open in mid-September, we will no longer accept boneless deer from the previous seasons.
- Boneless Deer brought in after June 1st, will not be processed until Mid-September.
- 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 are notified 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 number, email address and mailing address on your deposit 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 into garbage bags, as they are not intended for food use. We have food grade bags for sale, which can be used instead.

**The Edgewood Locker, Inc. is an officially licensed and state inspected locker.**

**We are also members of The Iowa Meat Processors Association and The American Association of Meat Processors.**

## 2017-2018 Deer Prices

### Whole Deer Processing \$100.00

(Includes fresh cuts, packaging, and freezing.  
Additional processing charges may apply)

Grinding	\$ 0.20/lb
Save Hide	\$ 5.00
Cape	\$25.00

### Quartered & Boneless Meat Brought In

(Additional processing charges may apply)

Grinding	\$0.40/lb
Packaging	\$0.30/lb
Boning Charge	\$0.70/lb
Cleaning Charge	At our discretion

### Additional Processing Charges

Stew Meat	\$0.50/lb
Tenderizing	\$0.40/lb
Sliced Rounds	\$0.40/lb
Canning Meat	\$0.50/lb
Beef Tallow	\$1.29/lb
Pork Trim	\$1.99/lb
Beef Trim	\$3.29/lb

Sausage products made from other species  
such as elk, bear, goose, etc, will have an  
additional charge of \$0.25/lb

***We will not accept any whole 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.

***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 pounds of venison you have times the % of  
gain for that product.***

(563) 928 - 6814 Edgewood Locker

\*\*Prices subject to change without notice

\*\* All items are vacuum packaged unless otherwise marked

<u>PRODUCT</u>	<u>% of Gain</u>	<u>Price Per lb</u>	<u>Shrink %</u>
Summer Sausage - Pork Added	143%	\$2.20	0%
Summer Sausage - Beef Added	143%	\$2.85	0%
Salami	143%	\$2.35	0%
Summer Sausage. & Cheese	160%	\$2.60	0%
Old World Summer Sausage	143%	\$2.25	0%
Jalapeno Summer Sausage	143%	\$2.35	0%
Jalapeno S.S. w/ Hot Pepper Cheese	160%	\$2.60	0%
Ring Bologna	143%	\$2.45	0%
Cajun Ring Bologna	157%	\$3.45	0%
Sandwich Bologna	143%	\$2.50	0%
Sandwich Salami	143%	\$2.60	0%
Sticks	143%	\$2.30	20%
Sticks w/Cheese	160%	\$2.90	20%
Jalapeno & Hot Pepper Cheese Sticks	160%	\$3.00	20%
Onion & Garlic Sticks	150%	\$2.35	20%
Pepperoni Sticks	143%	\$2.30	20%
Taco Sticks	171%	\$3.10	20%
Hot Chipotle Lime Sticks	143%	\$2.60	20%
Honey BBQ Sticks	171%	\$2.85	20%
Pineapple Sticks	188%	\$3.60	20%
Landjaeger	143%	\$3.35	10%
Smoked Brats	167%	\$2.45	10%
Smoked Brats w/ Cheese	193%	\$2.85	10%
Fresh Brats	167%	\$2.30	0%
Fresh 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%	\$2.90	10%
Pre Cooked Pineapple Brats	193%	\$3.30	10%
Pre Cooked Reuben Brats	192%	\$3.25	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%	\$1.90	0%
BBQ Rib Sandwich (wrapped)	167%	\$2.30	0%
Fresh Rope Sausage	167%	\$2.25	0%
Breakfast Link Sausage	167%	\$2.50	10%
Smoke Link Sausage	167%	\$2.40	10%
Smoked Maple Link Sausage	167%	\$2.75	10%
Bulk Seasoned Sausage	167%	\$1.50	0%
Bacon	167%	\$2.40	10%
Pepper Bacon	167%	\$2.50	10%
Ground & Formed Jerky	100%	\$2.55	45%
Pepper Ground & Formed Jerky	100%	\$2.55	45%
Dried Deer (round only)	100%	\$2.25	40%
BBQ Deer (round, loin, roast only)	100%	\$2.25	0%
Solid-Piece Jerky (round & loin only)	100%	\$3.75	60%
Teriyaki Solid-Piece Jerky	100%	\$3.75	60%
Cajun Solid-Piece Jerky	100%	\$3.75	60%
Meatloaf Mix (plastic tube)	237%	\$1.90	0%