



2019-2020 Deer Cut Sheet

**We will not accept whole deer or deer trim without a deposit!
A \$50.00 deposit is required per whole deer and a
\$1.00 per pound for trimmings, quarters, etc.**

609 West Union Street
P.O. Box 245
Edgewood, Iowa 52042
(563) 928-6814
www.edgewoodlocker.com

After Hours Drop Off Numbers:

Terry (563) 920-4814 Jim (563) 920-4838
Katie (563) 920-6839 Baili (563) 920-3529
Luke (563) 608-0566 Payson (563) 608-6508

Whole Deer Processing Charges

Whole Deer Processing	\$115.00
(Includes fresh cuts, packaging, & freezing)	
Ground Deer (per pound).....	\$ 0.20
Hide Off.....	\$ 7.00
(Also for caped deer with half hide missing when delivered)	
Save Hide.....	\$ 8.00
Caped Deer Head	\$ 40.00

Quartered & Boneless Processing Charges

Price per pound

Processing Fresh Cuts	\$ 0.70
Grinding	\$ 0.50
Packaging & Freezing.....	\$ 0.40
Boning Charge	\$ 0.75
Cleaning Charge (at our discretion)	

Additional Processing Charges

Price per pound

Canning Meat (includes tallow)	\$0.75
Seasoned Sausage (bulk)	\$1.55
Sliced Rounds to make your own jerky.....	\$0.50
Stew Meat	\$0.65
Tenderizing	\$0.50

Options to Add to Ground Deer

Price per pound

Beef Tallow (standard 10% added).....	\$1.39
Pork Trim (most common 30% added)	\$2.09
Beef Trim (most common 30% added)	\$3.69

Information to read before bringing your meat to us

- Whole deer carcasses brought in during shotgun season will be processed before boneless deer. We will do our best to process the meat in the order it was received.
- Once the new deer seasons open in September, we will no longer accept deer meat from the previous seasons.
- We reserve the right to refuse any trim not properly handled. Treating your deer meat with care will yield a high quality product.
- When bringing in trim for sausage, trim off excessive fat, no 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 to us when the deer is dropped off.
- We prefer you bring in your whole carcass deer to us with the hide on. It does not save you any money by skinning it yourself. In fact it costs more!
- We will not accept whole deer or deer trim without a deposit! A \$50.00 deposit is required per whole deer and a \$1.00 per pound for trimmings, quarters, etc.
- 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.
- Most ready to eat items are 70% deer and 30% pork plus ingredients (ex: cheese), most heat and serve items are 60% deer and 40% pork plus ingredients, and all jerky items are 100% deer.

We take great pride in making high quality products. To make this feasible, all deer sausage items (excludes fresh cuts and ground) are pooled to meet our minimum batch size requirements.

Please read the following for information on getting your own deer meat back

- We require a 100 pound minimum of meat (including pork) per one sausage item
- This is all your own deer meat coming back as long as you **request** an "own batch"
- There is an extra \$0.25 per pound charge on all "own batches"
- Please make sure your meat is clean and well packaged to avoid cleaning charges
- "Own batches" brought in during November – February will be processed in March or April

Please read the following for information on wild game other than deer

- We DO NOT accept Waterfowl or Wild Boar
- We require a 50 pound minimum of meat (including pork) per one sausage item.
- There is an extra \$0.25 per pound charge on all "own batches"
- Please make sure your meat is clean and well packaged to avoid cleaning charges
- "Own batches" brought in during November – February will be processed in March or April

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.



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Did you know?

In the 2018-2019 deer season, we processed **3,962** whole carcasses and **178,637** pounds of additional boneless venison!
 That is over **482,000** pounds of homemade venison products!

Summer Sausage	Price per lb	% of Gain	% Take Home
Summer Sausage – Pork Added*	\$2.65	143%	100%
Summer Sausage – Beef Added*	\$3.30	143%	100%
Salami*	\$2.80	143%	100%
Summer Sausage with Cheese*	\$3.05	160%	100%
Old World Summer Sausage*	\$2.70	143%	100%
Jalapeno Summer Sausage with Hot Pepper Cheese*	\$3.05	160%	100%

Bologna	Price per lb	% of Gain	% Take Home
Ring Bologna*	\$2.75	143%	100%
Cajun Ring Bologna*	\$3.65	157%	100%
Sandwich Bologna*	\$2.80	143%	100%
Sandwich Salami*	\$2.80	143%	100%

Snack Sticks	Price per lb	% of Gain	% Take Home
Sticks*	\$2.75	143%	80%
Sticks with Cheese*	\$3.10	160%	80%
Jalapeno Sticks with Hot Pepper Cheese*	\$3.25	160%	80%
Pepperoni Sticks*	\$2.75	143%	80%
Onion and Garlic Sticks*	\$2.80	150%	80%
Honey BBQ Sticks*	\$3.05	171%	80%
Pineapple Sticks*	\$3.60	188%	80%
Taco Sticks*	\$3.20	171%	80%
Sticks w/ Ghost Pepper Cheese*	\$3.55	157%	80%

Bratwurst	Price per lb	% of Gain	% Take Home
Fresh Bratwurst	\$2.50	167%	100%
Fresh Green Pepper and Onion Bratwurst	\$2.60	182%	100%
Smoked Bratwurst*	\$2.55	167%	90%
Smoked Bratwurst with Cheese*	\$2.90	193%	90%
Jalapeno Bratwurst*	\$2.65	182%	90%
Jalapeno and Cheese Bratwurst*	\$3.00	187%	90%
Mushroom and Swiss Bratwurst*	\$3.20	203%	90%
Philly Steak Bratwurst*	\$3.10	237%	90%
Pineapple Bratwurst*	\$3.35	193%	90%
Reuben Bratwurst*	\$3.35	192%	90%
Bratwurst Patties	\$2.00	167%	100%

Hot Dogs	Price per lb	% of Gain	% Take Home
Skinless Hot Dogs*	\$2.80	167%	90%
Skinless Hot Dogs with Cheese*	\$2.95	187%	90%
Skinless Hot Dogs with Chili & Cheese*	\$3.05	203%	90%

Breakfast Items	Price per lb	% of Gain	% Take Home
Bacon*	\$2.90	167%	90%
Pepper Bacon*	\$2.95	167%	90%
Breakfast Link*	\$2.85	167%	90%
Fresh Rope	\$2.50	167%	100%
Seasoned Sausage Patties	\$2.00	167%	100%
Smoked Link*	\$2.65	167%	90%
Smoked Maple Link*	\$3.00	167%	90%

Jerky	Price per lb	% of Gain	% Take Home
Regular Jerky(round & loin only)*	\$5.10	100%	40%
Cajun Jerky (round & loin only)*	\$5.10	100%	40%
Teriyaki Jerky (round & loin only)*	\$5.10	100%	40%
Ground and Formed Jerky (requires 10lbs minimum)*	\$3.00	100%	55%
Pepper Ground and Formed Jerky(requires 10lbs minimum)*	\$3.00	100%	55%

Other	Price per lb	% of Gain	% Take Home
BBQ Deer (round, loin, & roast only)*	\$2.60	100%	100%
BBQ Rib Sandwich	\$2.40	167%	100%
Dried Deer (round only)*	\$4.00	100%	60%
Landjaeger*	\$4.45	143%	90%
Meatloaf (tube packages)	\$2.20	237%	100%
Pizza Patties	\$2.70	187%	100%
Polish Sausage*	\$2.85	167%	90%

Denotes fully cooked item

~All sausage items have a 5 pound deer minimum, unless otherwise noted.
 Most items gain from there.

~Prices are subject to change without notice

~All products are vacuum packaged unless otherwise noted

In order to simplify pricing for our customers, the price per pound 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 raw weight of your product, take the pounds of deer you have times the % of gain for that product. That is the number of pounds you will be billed for.

The majority of our cooked products will shrink through the smokehouse. Please refer to the % take home column. To figure your take home meat, take the pounds of deer times the % of gain and then times the % of take home.

Example of Bacon: 5lbs (deer) x 1.67(% of Gain) = 8 x 0.90(% of take home) = 7.2

You will take home 7.2 pounds of finished product.