



2020-2021 Deer Cut Sheet

We are **NO** longer accepting quartered or bone-in portions of deer.

Please read below for further information.

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

After Hours Drop Off Numbers:

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

Whole Deer Processing Charges

Whole Deer Processing	\$125.00
(Includes fresh cuts, packaging, & freezing)	
Ground Deer (per pound).....	\$ 0.50
Hide Off.....	\$ 12.00
(Also for caped deer with half hide missing when delivered)	
Save Hide	\$ 12.00
Caped Deer Head	\$ 50.00

Boneless Processing Charges

Price per pound

Grinding	\$ 0.75
Packaging & Freezing	\$ 0.50
Cleaning Charge (at our discretion)	

Additional Processing Charges

Price per pound

Canning Meat (includes tallow)	\$0.85
Italian Seasoned Sausage (60% deer/40% pork)	\$2.25
Seasoned Sausage (60% deer/40% pork).....	\$2.00
Sliced Rounds to make your own jerky.....	\$0.65
Stew Meat	\$0.70
Tenderizing	\$0.65

Options to Add to Ground Deer

Price per pound

Beef Tallow (standard 10% added).....	\$1.49
Pork Trim (most common 30% added)	\$2.49
Beef Trim (most common 30% added).....	\$3.69

Information to read before bringing your meat to us

- **For the 2020-2021 season – all boneless trim needs to arrive prior to July 1st 2021.** We will not accept any prior season deer trim after July 1st 2021.
- We reserve the right to refuse any trim not properly handled. Treating your deer meat with care will yield a high quality product.
- We will not accept whole deer or boneless trim without a deposit! A \$100.00 deposit is required per whole deer and a \$1.00 per pound for trimmings.
- **We are no longer accepting quartered or bone-in portions.** You may bring in as hide-on whole carcass or clean boneless trim (no hair, blood or excessive fat). Also, we will not accept pre-ground meat.
- **When bringing boneless trim in, garbage bags are not allowed.** Please use a food grade bag or clean food grade container. We have bags for sale, if needed.
- 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 text message, 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.
- 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.
- **Products may include allergens such as milk, wheat, and soy. The facility our deer products are produced in also uses eggs and gluten as ingredients in some products. Please ask staff if you have questions about which allergens may be present in a specific deer product.**

We take great pride in making high quality products. To make this feasible, all processed deer 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 \$50.00 own batch fee on each "own batch" item. Excludes Italian & Seasoned Sausage
- Jerky does not have an own batch fee, but is \$0.50/lbs extra
- **We are no longer accepting quartered or bone-in portions**
- 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 April or May

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 \$50.00 own batch fee on each "own batch" item Excludes Italian & Seasoned Sausage
- Jerky does not have an own batch fee, but is \$0.50/lbs extra
- **We are no longer accepting quartered or bone-in portion**
- 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 April or May

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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We will not accept whole deer or deer trim without a deposit!
A \$100.00 deposit is required per whole deer and a \$1.00 per pound for boneless trimmings.

Did you know?

In the 2019-2020 deer season, we processed **3,748** whole carcasses and **169,000** pounds of additional boneless venison!
 That is over **459,000** pounds of homemade venison products!

Summer Sausage

	Price per lb	% of Gain	% Take Home
Summer Sausage – Pork Added*	\$3.00	143%	100%
Summer Sausage – Beef Added*	\$3.75	143%	100%
Salami*	\$3.25	143%	100%
Summer Sausage with Cheese*	\$3.50	160%	100%
Old World Summer Sausage*	\$3.00	143%	100%
Jalapeno Summer Sausage with Hot Pepper Cheese*	\$3.75	160%	100%

Bologna

	Price per lb	% of Gain	% Take Home
Ring Bologna*	\$3.25	143%	100%
Cajun Ring Bologna*	\$4.00	157%	100%
Sandwich Bologna*	\$3.50	143%	100%
Sandwich Salami*	\$3.50	143%	100%

Snack Sticks

	Price per lb	% of Gain	% Take Home
Sticks*	\$3.25	143%	80%
Sticks with Cheese*	\$3.50	160%	80%
Jalapeno Sticks with Hot Pepper Cheese*	\$3.75	160%	80%
Pepperoni Sticks*	\$3.25	143%	80%
Onion and Garlic Sticks*	\$3.25	150%	80%
Honey BBQ Sticks*	\$3.75	171%	80%
Pineapple Sticks*	\$4.00	188%	80%
Taco Sticks*	\$3.50	171%	80%
Sticks w/ Ghost Pepper Cheese*	\$4.00	157%	80%

Bratwurst

	Price per lb	% of Gain	% Take Home
Fresh Bratwurst	\$2.75	167%	100%
Fresh Green Pepper and Onion Bratwurst	\$3.00	182%	100%
Smoked Bratwurst*	\$3.00	167%	90%
Smoked Bratwurst with Cheese*	\$3.25	193%	90%
Jalapeno and Cheese Bratwurst*	\$3.25	187%	90%
Mushroom and Swiss Bratwurst*	\$3.50	203%	90%
Philly Steak Bratwurst*	\$3.50	237%	90%
Pineapple Bratwurst*	\$3.75	193%	90%
Bratwurst Patties	\$2.50	167%	100%

Hot Dogs

	Price per lb	% of Gain	% Take Home
Skinless Hot Dogs*	\$3.00	167%	90%
Skinless Hot Dogs with Cheese*	\$3.25	187%	90%
Skinless Hot Dogs with Chili & Cheese*	\$3.25	203%	90%

Breakfast Items

	Price per lb	% of Gain	% Take Home
Bacon*	\$3.25	167%	90%
Pepper Bacon*	\$3.25	167%	90%
Breakfast Link*	\$3.00	167%	90%
Fresh Rope	\$2.75	167%	100%
Seasoned Sausage Patties	\$2.50	167%	100%
Smoked Link*	\$3.00	167%	90%
Smoked Maple Link*	\$3.25	167%	90%

Jerky

	Price per lb	% of Gain	% Take Home
Regular Jerky(round & loin only)*	\$5.50	100%	40%
Cajun Jerky (round & loin only)*	\$5.50	100%	40%
Teriyaki Jerky (round & loin only)*	\$5.50	100%	40%
Ground and Formed Jerky (requires 10lbs minimum)*	\$3.50	100%	55%
Pepper Ground and Formed Jerky(requires 10lbs minimum)*	\$3.50	100%	55%

Other

	Price per lb	% of Gain	% Take Home
BBQ Deer (round, loin, & roast only)*	\$3.00	100%	100%
BBQ Rib Sandwich	\$2.75	167%	100%
Dried Deer (round only)*	\$4.75	100%	60%
Meatloaf (tube packages)	\$2.75	237%	100%
Pizza Patties	\$2.75	187%	100%
Polish Sausage*	\$3.00	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

Products may include allergens such as milk, wheat, and soy. The facility our deer products are produced in also uses eggs and gluten as ingredients in some products. Please ask staff if you have questions about which allergens may be present in a specific deer product.

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.