



Boneless Deer Trim Guidelines

Guidelines for bringing in boneless deer trim for processing at the Edgewood Locker:

The Edgewood Locker is proud to be known for providing the highest quality venison products around. In order to maintain the level of quality we're known for, it's imperative that we use only the best raw ingredients in our sausage. This means the Edgewood Locker will only accept and process boneless deer meat that:

- Is completely boned out (all bones removed)
- Is taken from a deer that was properly field dressed and cooled down
- Is free of dirt and any foreign material
- Is free of blood clots
- Is free of hair
- Is free of freezer burn
- Is free of large pieces of fat
- Has not already been ground
- Is from the current year's deer season

In order to clean the carcass before deboning, you may consider the use a propane torch on the carcass after skinning. Rinse the carcass with a water hose after skinning to remove any foreign material. Then rinse again once boned out if foreign material remains. Do NOT soak meat in water. Once deboned freeze the meat right away or bring in for processing within two days.

Any meat that does not meet the above requirements may be rejected. If any cleaning of hair, blood clots, fat, or other material is deemed necessary there will be significant cleaning fees applied.

Acceptable container types for bringing in boneless deer meat:

- Food Grade Bags
- Tupperware bowls
- Sealable food-grade plastic bags
- Clean pots
- Clean coolers
- Clean buckets
- Food grade bags available for sale at the Edgewood Locker
- **Deer meat will not be accepted in garbage bags or grocery store carry-out bags!**

When bringing in frozen blocks, please ensure blocks are no more than 10 pounds. Larger blocks require significant time and space to thaw. Larger blocks also don't fit in our pans.

We ask that when you bring boneless deer meat in that 100% of your order is either thawed OR frozen. It presents significant challenges for us to manage the thawing process when a part of a batch is received frozen and the other part is not frozen.

If these guidelines feel overwhelming, we will gladly accept your deer as a whole carcass with the hide on if it has been properly field dressed and cooled down.

Thank you for helping us to ensure we are processing the highest quality venison possible.



Care and Delivery of Whole Carcass Deer

Guidelines for bringing in whole carcass deer for processing at the Edgewood Locker:

The Edgewood Locker is proud to be known for providing the highest quality venison products around. In order to maintain the level of quality we're known for, it's imperative that we only accept deer that has been properly cared for.

- Deer should be completely field dressed. This means everything is removed from the heart and lungs all the way to the rectum. Please do not leave the rectum in the deer when you bring it in as it's a source of fecal matter which is not good for meat quality.
- Wash out the inside of the carcass and remove all hair, blood, or other foreign material. If above 40 deg. put ice in the chest cavity and between hind legs to cool the carcass
- Prop open hind legs to allow heat to escape. Even when it's cold outside, deer may not properly cool down if rear legs aren't propped open.
- Do not allow deer to lie overnight without being field dressed. If you find a deer the day after it was shot, the meat will most likely not be good.
- Do not pile warm deer on top of each other. They will not properly cool down.
- Do not skin your deer. If you skin your deer it is much more likely to get contaminated with dirt and foreign material. It will also dry out and reduce the amount of usable meat you get back. Extra fees apply for skinned deer.
- Do not cut the rear tendons as we need them to hang and skin the deer.

Any meat that does not meet the above requirements may be rejected.

Thank you for helping us to ensure we are processing the highest quality venison possible.