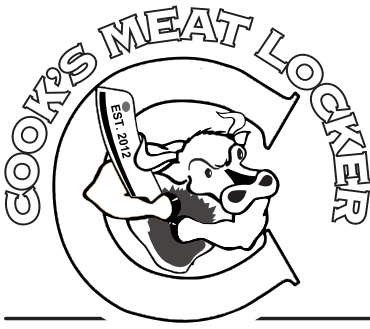




COOK'S MEAT LOCKER

820 F-52 TRAIL, PARNELL, IA 52325

(319)668-9805

2025-26 DEER PROCESSING FEES

WHOLE DEER PROCESSING: \$180.00

(INCLUDES: FRESH CUTS, PACKAGING AND FREEZING)

GRINDING: EXTRA \$0.50/LB



THE DEER YOU BRING IN IS THE DEER YOU TAKE HOME!

ALL TROPHY HEADS MUST BE TAKEN WITH YOU WHEN YOU DROP YOUR DEER OFF OR THEY WILL BE THROWN AWAY WHEN PROCESSED!!!

WE HAVE A 10# BATCH MINIMUM PER ITEM. IF YOU DO NOT MEET THIS YOU MIGHT BE COMBINED WITH OTHER SMALLER SAMPLES TO KEEP PROCESSING FLOWING SMOOTHLY!!

PROCESSING	
SKIN	\$40.00
BONE OUT	\$80.00
CAPE OUT / EXTRA LABOR	\$100.00
GRIND AND PACKAGE	\$1.00/LB
CANNING MEAT	\$1.00/LB
PORK TRIM	\$2.99/LB
BEEF TRIM	\$5.99/LB
DEER SUMMER SAUSAGE	
PLAIN	\$5.00/LB
PEPPER-JACK	\$5.50/LB
CHEDDAR	\$5.50/LB
CHEDDAR / JALAPEÑO	\$6.00/LB
CHEDDAR / BACON	\$7.00/LB
CRANBERRY	\$7.00/LB
DEER RING BOLOGNA	
PLAIN	\$5.00/LB
PEPPER-JACK	\$5.50/LB
CHEDDAR	\$5.50/LB
CHEDDAR / JALAPEÑO	\$6.00/LB
DEER JERKY (WHOLE MUSCLE)	
PLAIN	\$12.50/LB
COLORADO	\$12.50/LB
TERIYAKI	\$14.50/LB
DEER BACON (GROUND AND FORMED)	
PLAIN	\$6.00/LB
JALAPEÑO	\$6.25/LB

DEER STICKS	
PLAIN	\$5.00/LB
PEPPER-JACK	\$5.50/LB
CHEDDAR	\$5.50/LB
CHEDDAR / JALAPEÑO	\$6.00/LB
PIZZA	\$6.00/LB
BBQ	\$6.00/LB
TERIYAKI	\$6.00/LB
HONEY / PINEAPPLE	\$6.50/LB
HONEY / PINEAPPLE W/ JALAPEÑO	\$7.00/LB
CHEDDAR / BACON	\$7.00/LB
GHOST PEPPER	\$7.00/LB
DEER BRATS (50% PORK ADDED)	
PLAIN	\$5.00/LB
CHEDDAR	\$5.50/LB
PEPPER-JACK	\$5.50/LB
CHEDDAR / JALAPEÑO	\$6.00/LB
PINEAPPLE	\$6.00/LB
RANCH	\$6.00/LB
SPINACH FETA	\$6.00/LB
BIG TASTY (MAC & CHEESE)	\$7.00/LB
BUFFALO / BLUE CHEESE	\$7.00/LB
CHEDDAR / BACON	\$7.00/LB
MUSHROOM / SWISS	\$7.00/LB
PHILLY CHEESE STEAK	\$7.00/LB
DEER SAUSAGE	
BREAKFAST / ITALIAN / SWEET ITALIAN	\$0.50/LB

PS:PRO (CMIDP20250901)

- ALL PROCESSED DEER MUST BE PICKED UP AND PAID IN FULL WITHIN TEN DAYS AFTER YOU RECEIVE A CALL FOR PICK-UP.
- WE PROCESS EACH DEER INDIVIDUALLY. WE STRIVE TO BE SURE THE DEER YOU BRING IN, IS THE DEER YOU TAKE HOME!
- IF THE NAME ON THE TAG IS NOT THE SAME AS THE PERSON WHO WILL RECEIVE THE DEER, PLEASE BE SURE TO NOTIFY US SO THAT WE CAN MAKE SURE THE DEER IS PROCESSED CORRECTLY.
- WE RESERVE THE RIGHT TO REFUSE ANY TRIM NOT PROPERLY HANDLED. TREATING YOUR VENISON WITH CARE WILL YIELD A HIGHER QUALITY PRODUCT.
- PORK TRIM MUST BE PURCHASED FROM OR PROCESSED BY COOK'S MEAT LOCKER LLC