



1515 WEST OUTER ROAD
MOBERLY, MO 65270
WWW.COUNTRYMEATSHOP.COM
660-263-4663

WHOLE DEER BASIC PROCESSING

- INCLUDES SKINNING, CLEANING, & DEBONING
 - ADDITIONAL PROCESSING FEES VARY PER CUSTOMER'S CHOICE
- \$110.00

DUE TO CURRENT **GOVERNMENT REGULATIONS** OF DEER CARCASS DISPOSAL, THERE WILL BE AN ENVIRONMENTAL DISPOSAL FEE **PER DEER** \$10.00

PROCESSING FEES FOR WHOLE DEER

BURGER - GRIND & PACKAGE IN 1 LB FREEZER BAGS	.50 PER LB
WHOLE LOIN/BACKSTRAP	\$5.00
LOIN/BACKSTRAP CUT INTO STEAKS	\$7.50
WHOLE LOIN/BACKSTRAPS/ROUND ROAST	\$10.00
LOIN/BACKSTRAP CUT INTO STEAKS/ROUND ROAST	\$12.50

BURGER ADD-INS

BEEF TRIM (BLENDED @ 80/20 ONLY)	\$2.99/LB
PORK (BLENDED @ 75/25 ONLY)	\$2.99/LB
BEEF 75% LEAN (BLENDED @ 75/25 ONLY)	\$6.99/LB

OTHER CHARGES

GUT SHOT DEER	\$20.00
ADDITIONAL FEES MAY BE APPLIED TO IMPROPERLY FIELD DRESSED DEER**	
CUT TENDON LEADER ON HIND LEG (PER LEG)**	\$5.00
CLEANING FEE FOR BEING HOME SKINNED OR CAPED**	MINIMUM \$15.00
SHOULDER CAPE FOR MOUNTS (REQUIRED TO BE PAID UP-FRONT)**	\$40.00

We process hundreds of deer and thousands of pounds of boneless meat each year. We work long, hard hours processing and making specialty products. In order for us to continue working to get your products made as quickly as possible, we may not contact you immediately after your deer is done. Call or text notifications of completed deer will be done time-permitting. For the most up to date list of deer that are done, please check our website frequently. We will update the list as deer are completed.

MORE INFO ABOUT DEER PROCESSING CAN BE FOUND ON OUR WEBSITE COUNTRYMEATSHOP.COM

ALL WHOLE & BONELESS DEER MUST HAVE A VALID DEER TAG & CONFIRMATION NUMBER OR WE CAN NOT ACCEPT THEM. NO EXCEPTIONS.

ANY DEER THAT IS OF QUESTIONABLE QUALITY WILL BE REFUSED.

SPECIALTY PRODUCTS

All specialty products require refrigeration.
Must be froze if not consumed immediately after pickup.

SUMMER SAUSAGE	\$3.99
SUMMER SAUSAGE WITH CHEESE	\$4.69
SUMMER SAUSAGE WITH CHEESE & JALAPENOS	\$4.99
SNACK STICKS	\$4.99
SNACK STICKS WITH CHEESE	\$5.49
SNACK STICKS WITH CHEESE & JALAPENOS	\$5.59
SNACK STICKS SWEET & SPICY WITH CHEESE & JALAPENOS	\$5.69
DEER JERKY	\$4.99
DEER HOTDOGS (AVAILABLE IN 5 LB INCREMENTS ONLY. 5 LBS = 3 PACKAGES/24 LINKS)	\$3.98
BREAKFAST SAUSAGE (APPROX. 1 LB ROLLS)	\$3.39
BRATWURST (5 LINKS. APPROX. 1 LB)	\$4.49
CHEESE BRATWURST (5 LINKS. APPROX. 1 LB)	\$4.69
JALAPENO & CHEESE BRATWURST (5 LINKS. APPROX. 1 LB)	\$4.79
SPICY ITALIAN SAUSAGE LINKS (5 LINKS. APPROX. 1 LB)	\$4.49
BACON CHEESE BURGERS (8 LB INCREMENTS ONLY)	\$34.92/BOX
JALAPENO BACON CHEESE BURGERS (8 LB INCREMENTS ONLY)	\$34.92/BOX

CARRY-IN DEER FOR PROCESSING

NO BONE-IN DEER OR QUARTERED DEER ACCEPTED AS OF 9/15/16

GRIND ONLY IN YOUR CONTAINER	\$0.80/LB
GRIND, PACKAGE, & FREEZE (PLAIN OR WITH TRIM ADDED. TRIM IS AN ADDITIONAL COST)	\$1.00/LB

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TIPS FOR THE DEER HUNTERS

1. REMEMBER THE THREE C'S: Keep the deer CLEAN, COOL, & COVERED. Temperatures over 40° is NOT cold enough.
2. FIELD DRESSING: Cut around the rectum to free it and the bladder. Remove the paunch, intestines, bladder, and rectum. Split rounds at seam to pelvis bone. Split bone if possible. Be careful not to chop-up the rounds. Watch for the tenderloins! Cut around diaphragm to remove lungs, heart, and esophagus. Remove udder on female deer.
3. RINSE with cold water.
4. GUT SHOT: Rinse with cold water as soon as possible.
5. PACK WITH ICE if temperatures are above 40°.
6. WRAP deer to protect from flies & other debris.
7. THE BRAIN CANNOT BE EXPOSED on premise.

**ANY DEER MEAT
THAT IS OF
QUESTIONABLE QUALITY
WILL BE REFUSED.**

**IF WE HAVE TO CLEAN YOUR
BONELESS MEAT, YOU WILL BE
ASSESSED A CLEANING FEE! PLEASE
REFER TO OUR CARRY-IN POLICY
OR ASK IF YOU HAVE QUESTIONS!**

WE ARE NOT PARTICIPATING IN SHARE THE HARVEST THIS YEAR