

Phone: 636-488-5227

[www.davismeat.com](http://www.davismeat.com)  
[info@davismeat.com](mailto:info@davismeat.com)

39 Hwy NN  
Jonesburg, MO 63351



Hours:  
Monday – Friday  
8:00 a.m. – 5:00 p.m.  
Sunday: Closed  
Saturday:  
9:00 a.m. – Noon

## PRICE LIST DEER 2024

Deer Processing ..... \$ 175.00  
(Skinning, cutting roast, loin rst., steaks, & grinding plain burger,  
Includes disposal fee)

Skinning for Head Mount & Processing \$285.00

### Partial or Fully Skinned Deer .. Not Accepting

Cut Leader (per leader) ..... \$ 10.00

Bone & Butterfly Loin (per loin) ..... \$ 5.00

Stew Meat ..... \$1.25/lb

Beef Tallow Added ..... \$2.05/lb

Pork Trim Added ..... \$3.00/lb

Ground Beef Added ..... \$5.25/lb

### Specialty Product Pricing

#### Avg. Pricing

(Cost to Make with Pork)

Summer Sausage 2lb(green wt.) sticks ... \$ 3.95/lb

Summer Sausage 1lb(green wt.) sticks .... \$ 4.75/lb

#### Flavored Summer Sausage

SS with Cheese, or Jalapeno & Cheese SS

2lb stick(green wt) ..... \$ 4.25/lb

1lb stick(green wt) ..... \$ 4.75/lb

Original Deer Sticks (2lb green wt. pkg) \$4.85/lb

#### Flavored Snack Sticks

BBQ, with Cheese, Jalapeno & Cheese & Pizza Style

2lb (green wt.) pkg ..... \$ 5.05/lb

1lb (green wt.) packs Additional ..... \$0.75/lb

Bologna (10 LB MIN) ..... \$4.05/lb

Jerky ..... \$ 4.25/lb

Deer Bratwurst or Deer Link Sausage .. \$ 2.65/lb

### Again This Year!!!

Specialty Products may be ordered with a 6lb per item minimum in combination to total 18 lb of product (3 different items). Single item orders must meet the 12lb minimum. \*\*\*Prices are subject to change.

## Own Batches Cost an Extra

**\$30 per batch of product**

Batch sizes 25,50,75, 100 etc.

### Carry-In Deer or Wild Game Meat Processing

Processing ..... \$ 4.25/lb

Grind & Wrap (min 25lb) ..... \$ 1.95/lb

Grinding (min. 25lb) ..... \$ 1.35/lb

Carry-In Meat Handling Charge ..... \$15/visit

Carry-In Bratwurst Or Link Sausage Extra .... \$ 1.25/lb

### Deer Tips

- Remember the 3 C's
  - Keep the Deer Clean, Cool & Covered
- Field Dressing
  - Cut around 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, Esophagus.
  - Remove udder on Female Deer
- Rinse with Cold Water
- Gut Shot; Rinse with Cold Water as soon as possible
- Pack with Ice (chest & rounds)
- Wrap Deer to protect it from Flies and Debris.
- The Brain cannot be exposed on Premise!!!

**\*\*\*\* DEER THAT HAVE BEEN HUNG TOO LONG MAY RECEIVE EXTRA CHARGES. WE ARE NOT RESPONSIBLE FOR ANY HIDE PROBLEMS ON CAPES.**

**\*\*\*\* Pick-up policy will be enforced! Meat must be picked up within 5 days of Notification that it is ready, or STORAGE will be charged @ \$10/week. If we are unable to contact you the fresh products from your deer will be ready 12 days after dropping off.**