Phone: 636-488-5227

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39 Hwy NN
Jonesburg, MO 63351

DAVIS MEAT PROCESSING LLC
SINCE 1984
PRIDE OF THE PRAIRIE
JONESBURG, MO 63351

Batches Cost an Extra

PRICE LIST DEER 2026

Deer Processing ..... $ 180.00
(Skinning, cutting roast, loin roast., round steaks, & grinding plain burger, Includes disposal fee)

Skinning for Head Mount & Processing $290.00

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 $2.25/lb

Pork Trim Added $3.50/lb

Ground Beef Added $6.50/lb

Specialty Product Pricing

Avg. Pricing
(Cost to Make with Pork add on total weight)

Summer Sausage 2lb(green wt.) sticks ... $ 3.95/lb
Summer Sausage 1lb(green wt.) sticks .... $ 4.75/lb

Summer Sausage Flavors

Original, SS with Cheese, or Jalapeno & Cheese SS

Deer Sticks (2lb green wt. pkg) $5.42/lb

Deer Stick Flavors- Original,
BBQ, with Cheese, Jalapeno & Cheese & Pizza Style

1lb (green wt.) packs SN Additional..... $0.75/lb
Bologna (10 LB MIN) $4.45/lb
Jerky ..... $ 4.45/lb
Deer Bratwurst or Deer Link Sausage .. $ 2.92/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.

PLEASE NOTE COST ON SPECIALTY PRODUCTS -- IS PER LB ON TOTAL GREEN WEIGHT

(DEER WT + PORK WT) BEFORE COOKING AND DRYING

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

$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) ..... $ 2.05/lb
Grinding (min. 25lb) .....$ 1.55/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.**