

2022 Deer Processing

Dayton Meat Products

102 Montezuma Malcom, IA. 50157

641-528-3420

7:00 to 4:00 daily 8:00 to 12:00 Saturday

**Boneless trim accepted only from
September 1 2022 to March 4th 2023**

Whole Deer Carcass

We prefer if you bring in a carcass deer to leave the hind on. If you want the hide back, ask for it we will give it to you. Extra charge on skinned carcasses is for extra handling.

Processing includes: Skin, cut and package steaks & roasts. Trim processed into ground or sausages extra. Processing paid before drop off. Drop off only during regular hours only.

Boneless Trim

Our standard operating procedure on boneless trim is after it is inspected by plant personnel and after passing is co-mingled with other deer and processed into ground or sausages. If we find any deer that is excessively dirty, bloody or hairy, it is either returned to owner or discarded.

2022 Whole Deer Processing

Whole Deer Skin on	\$150.00
Whole Deer Hide removed	\$200.00
Cape Fee	\$50.00
Quarters to be boned out for trim	\$30.00 each

Whole bone-in hinds only for dried deer and pulled jerky

We do not charge to bone out rounds for jerky or dried and will not pull pieces out of trim for Dried or Jerky

Prices are green weight

Pulled Original flavor Jerky	\$6.00
Pulled Pepper Jerky	\$6.00
Pulled Teriyaki Jerky	\$6.00
Dried Deer	\$5.00

100% Deer trim used for chopped Jerkies

Thick Chopped Jerky	10# Deer = 14 Packs	\$2.50
Thin Chopped Jerky	10# Deer = 8 Packs	\$3.00
Pepper Sticks	10# Deer = 8 Packs	\$3.50