



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
- \$100.00

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)	\$2.89/LB
PORK (BLENDED @ 75/25 ONLY)	\$2.89/LB
BEEF 75% LEAN (BLENDED @ 75/25 ONLY)	\$4.99/LB

## OTHER CHARGES

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

ADDITIONAL FEES MAY BE APPLIED TO IMPROPERLY FIELD DRESSED OR GUT SHOT DEER\*\*

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	\$3.69
SUMMER SAUSAGE WITH CHEESE	\$4.39
SUMMER SAUSAGE WITH CHEESE & JALAPENOS	\$4.69
SNACK STICKS	\$4.69
SNACK STICKS WITH CHEESE	\$5.19
SNACK STICKS WITH CHEESE & JALAPENOS	\$5.29
SNACK STICKS SWEET & SPICY WITH CHEESE & JALAPENOS	\$5.29
DEER JERKY	\$4.99
DEER HOTDOGS (24 LINKS. APPROX. 5 LB )	\$19.90
BREAKFAST SAUSAGE (APPROX. 1 LB ROLLS)	\$3.19
BRATWURST (5 LINKS. APPROX. 1 LB )	\$4.19
CHEESE BRATWURST (5 LINKS. APPROX. 1 LB )	\$4.49
JALAPENO & CHEESE BRATWURST (5 LINKS. APPROX. 1 LB )	\$4.59
SPICY ITALIAN SAUSAGE LINKS (5 LINKS. APPROX. 1 LB )	\$4.19
BACON CHEESE BURGERS (8 LB INCREMENTS ONLY)	\$33.92/BOX
JALAPENO BACON CHEESE BURGERS (8 LB INCREMENTS ONLY)	\$33.92/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

**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!**

## TIPS FOR THE DEER HUNTERS

1. First you need a fast car so you can beat the other hunters to the best spots. That will give you a chance of being killed before you get out in the woods and save some other hunter the ammo and the mess of shooting you.
2. One or two cases of whiskey, four cases of beer, and lots of ammo. Food, tents, and sleeping bags take up a lot of space, so get another case of whiskey instead.
3. Be sure to shoot anything that moves, if it's not a deer, there's always the chance it might be your mother-in-law.
4. Now when you bag a deer be sure to shoot all the shells you have into it, that way you'll be sure to splinter all the bones and bust all the entrails.
5. Don't bother to wash or wipe it out, as the blood and manure will improve the flavor. Besides, the locker plant operator will be disappointed if you bring in a clean one.
6. If you decide to skin it be sure to roll it around in the dirt, leaves, and pine needles as they will stick well. Be sure to wrap it in newspaper as printers ink has the delicate flavor of burnt rubber.
7. Now bring it out to the truck, throw it over the hood as close to the radiator as possible so it will get all the heat and dust, and so people will be sure to see that you got one.
8. On the way home stop at the bar to tell everyone how you killed it, be sure to stretch that shot out to a mile.
9. Be sure to hang out in the bar until the locker plant is closed for the night and the operator is sound asleep. Call him now and tell him to get right down, as you must get your deer into the cooler before it spoils.
10. He will no doubt have hundreds hanging around so make sure he cuts yours first. Be sure he cuts it all into choice steaks and chops.

**WE ARE NOT PARTICIPATING IN SHARE THE HARVEST THIS YEAR**