

Deer Processing Pricing

Deer Processing Fee: \$125

This fee includes skinning, boning out the deer, grinding/packaging cuts & unseasoned deer meat
(\$100 Deposit due at the time of drop-off. The remaining balance will be due at pick up.)

Grinding Boned out Deer brought in by the customer: \$1/lb of meat

Boned out deer meat can only be used for ground products, NOT for specific cuts. Any additional specialty products will have an additional fee and follow the posted price list.

ALL ADDITIONAL SPECIALTY ITEMS BELOW WILL COST EXTRA AND WILL BE DUE WHEN THE FINISHED PRODUCT IS PICKED UP

Original Deer Sticks: \$4.25/lb

Deer Sticks with Cheese: \$4.75/lb

Deer Sticks with Cheese & Jalapeno Peppers: \$4.95/lb

Deer Summer Sausage \$3.25/lb

Deer Summer Sausage with Cheese: \$3.75/lb

Deer Summer Sausage with Jalapeno Peppers & Cheese: \$3.95/lb

Deer Jerky (Original, Peppered Garlic, Buttery Prime Rib) \$6.00/lb

Breakfast Sausage \$3.25/lb

Caping \$35.00

Country Roads Meat Market 2025-2026 Deer Season Information

1. We will be accepting Full Carcass-Field Dressed Deer. The hide must still be on the deer and the deer MUST be tagged correctly.
2. We will accept CLEAN boned out deer, but ONLY if they are brought into the locker in food-grade containers/bags. NO Meat in GARBAGE BAGS will be accepted! This is a State of Iowa requirement.
3. We will accept HUSH Donated Deer that are tagged correctly.
4. We will have an after-hours drop off cooler located in the back of the building. The drop off door will be unlocked with posted instructions.
5. A \$100 processing deposit will be required for ALL deer that are brought to the locker. It must be paid at the time of drop off. If it is after hours, YOU must call in to the locker the NEXT day before 10 AM to pay with card over the phone! Any deposit not paid will result in that deer being donated to HUSH.
6. Cutting instructions and order forms MUST be completed at the time of drop off OR the next day by 10 a.m. when calling in to pay your deposit.
7. You WILL get YOUR deer back on all Regular Cut processing (steaks, roasts, loins, and unseasoned ground deer meat).
8. We will ONLY commingle deer for sticks and sausage
9. There is a 10 lb. minimum for each variety of specialty product ordered.

We will notify customers when their order is ready for pick up. We WILL charge a storage fee of \$10/day if your order is not picked up within 10 days of being notified.



Mike & Melanie Seals
(641) 437-9043
22304 230th Ave.
Centerville, Iowa, 52544



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641-437-9043

DEER CUTTING INSTRUCTIONS

NAME: _____ DATE: _____

PHONE: _____ Can We Text You? Y or N

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

\$100 Down Payment Paid: YES / NO

CAPING FEE: \$35.00 YES / NO

\$125 TOTAL FEE FOR REGULAR PROCESSING OPTIONS LISTED BELOW:

CIRCLE THE OPTIONS THAT YOU WOULD LIKE:

LOINS:

BONELESS CHOPS (butterflied or regular cut)

LEAVE LOIN WHOLE / GRIND THE LOIN

Special Notes/Instructions:

ROASTS: YES / NO / GRIND

STEAKS: (2 PER PKG, circle one):

Tenderized / Not Tenderized / Grind ALL Steaks

GROUND DEER: 1 LB BAGS : (circle one)

Yes / No

ADD Fat: *Pork Fat / Beef Fat / NO Fat added*

**ALL SPECIALTY PRODUCTS ARE IN ADDITION TO
THE \$125 PROCESSING FEE AND PRICED PER
POUND.**

**YOU MUST HAVE A MINIMUM OF 10 LBS FOR
EACH DIFFERENT PRODUCT.**

DEER STICKS: **#LBS**

Original (\$4.25/lb): _____

Sticks w/cheese (\$4.75/lb) _____

Sticks w/Jal & Cheese (\$4.95/lb) _____

DEER SUMMER SAUSAGE: **# LBS**

Original (\$3.25/lb): _____

With cheese(\$3.75/lb): _____

With Jal & Cheese (\$3.95/lb) _____

BREAKFAST SAUSAGE: **# LBS**

(\$3.25/lb)

Perk's Country Style Sausage _____

(contains some crushed red peppers)

Mild Sage: _____

DEER JERKY (\$6.00/LB): circle one **# LBS**

Original / Garlic pepper/ buttery prime rib _____



Lamb Processing Instructions

Slaughter/Offal and Processing Fee = \$125

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641-437-9043

NAME: _____

ADDRESS: _____

CITY: _____

STATE: _____

PHONE: _____

CAN WE TEXT YOU WHEN THE PROCESSING IS READY? Y or N

DATE LAMB CAME TO THE LOCKER: _____

PURCHASED FROM (FARMER): _____

TOTAL HANGING WEIGHT: _____

CUSTOMER'S SHARE: _____

WHOLE OR HALF LAMB: (CIRCLE ONE)

LOIN: (Choose & Circle 1 or 2 Options)

Lamb chops: Y or N

Roast: Boneless or Bone-In

Grind

LEG OF LAMB: (Circle 1 or 2 Options)

Leave Whole (Bone-In)

Cut in ½ (Bone-In)

Boneless Roast

Steaks

Grind

SHOULDER: (Choose one)

Roasts

Grind

SHANKS: (circle one)

Keep or Grind

GROUND LAMB: 1 lb packages



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NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____

PHONE: _____

Can we text you when it's ready: Y or N

Date Hog Came to Locker: _____

Purchased from(farmer): _____

Total Hanging Weight: _____

Customer's Share: _____

Circle One: Whole Hog / Half Hog

PORK LOIN: (Choose & Circle 1 or 2 options per loin)

Pork Chops (Bone-In or Boneless) _____/pkg

Iowa Chops _____/pkg

Tenderloins _____/pkg

Keep loin whole

Cut loin in half

Grind All

PORK SHOULDER:

(Choose & Circle 1 or 2 options per Pork Butt)

Pork Butt (Keep whole/cut in half)

Pork Steaks (cut from pork butt-2/pkg)

Roasts _____ lbs

Grind _____

CUSTOM PORK CUTTING **INSTRUCTIONS**

HAMS: SMOKED OR FRESH (not smoked)

(Choose & Circle 1 or 2 options below)

Ham Steaks

Roasts _____ lbs

Sliced for Lunch Meat (\$10/ham xtra charge)

Grind

BACON: (Circle your choice)

Cured, Smoked & Sliced: Reg Slice /Thick Slice

Uncured or Fresh Sliced Side Meat

Uncured & Left as Whole Pork Belly

DO YOU WANT TO KEEP THE RIBS: YES / NO

GROUND MEAT OPTIONS:

½ HOG choose only 1 option

WHOLE HOG choose up to 2 options

MUST HAVE 15 POUNDS PER VARIETY

Ground Pork (no seasoning) _____ lbs

Mild Sage Breakfast Sausage # _____ lbs

High Sage Breakfast Sausage # _____ lbs

Perks Country Style Breakfast Sausage # _____ lbs

Italian Sausage: Mild / Sweet / Hot # _____ lbs

BRATWURST: 15 LB MIN IN CASINGS or 1 LB PKGS

Original (\$3.25/lb--- Orig w/Cheese (\$3.75/lb)---

Orig with Jal & Cheese (\$3.95/lb)



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CUSTOM BEEF CUTTING INSTRUCTIONS

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

Can we text when your order is ready Y or N (circle one)

Date Beef Came into Locker: _____

Purchased from(Farmer): _____

Total Hanging Carcass Weight: _____ LBS

Customer's Share of Weight: _____ LBS

Select Amount (circle):

Whole Beef / Half Beef / ¼ Beef

Circle One: Under 30 months OR Over 30 months

Brisket (circle): Yes / No, grind

Keep Whole / Cut in Half

Roasts(circle): Size: 2-3 lbs / 3-4 lbs / 5 lbs

Arm / Chuck / Rump / Sirloin Tip

Keep Chuck Eye Steaks Y/N Grind All Roasts

Short Ribs: Yes / No

Soup Bones: Yes / No

Stew Meat (1 LB Pkgs) (circle): Yes / No

of Pkgs_____

Round Steak OR Minute Steaks (circle):

Round Steak ½ in pkg (1 strip) / Whole in Pkg (2 strips)

Not Tenderized / Tenderized

OR

Minute Steaks _____per pkg Tenderized/ Not tenderized

Grind All Round

Ground Beef(circle): 1 lb pkg / 1 ½ lb pkg / 2lb pkg

(Packaged in Plastic Chubs unless otherwise noted)

Steaks(circle):

Thickness: ¾ inch / 1 inch / 1 ¼ inch

Ribeye / T-Bone OR New York Strip & Filet

Flank / Sirloin (1/pkg)

Sirloin Tip Steaks (*cut from Sirloin Tip Roast*)

Tenderized or Not Tenderized

steaks/Pkg_____

Beef Liver(circle): Keep / Throw Away

Beef Heart(circle): Grind / Keep / Throw Away

Beef Tongue(circle): Keep / Throw Away

Additional Notes:
