## **25-26 Deer Processing Dayton Meat Products**

102 Montezuma Malcom, IA. 50157 641-528-3420 NO DEER ACCEPTED AFTER JAN 31, 2026

**Open 7-4 Daily** 7:30 - 12 **Saturday** 

Whole Hinds needed	Dried	\$5.00
to make dried deer	Pulled Jerky (Original)	\$6.00
and pulled jerkies	Pulled Teriyaki Jerky	\$6.00
•	Pulled Pepper Jerky	\$6.00

# DEER	XF	acto	r = Pac	ka	ges. Price includes added l	Pork	Price per pack
	x x x x x x	1.1 1.3 1.3 2 2 2 2	= = = = =	   	1# Ground Deer 50% Pork 1# Breakfast Sausage 50% Pork 1# Italian Sausage 50% Pork	\$. 70 \$ .85 \$1.30 \$2.20 \$2.00 \$2.40 \$2.40 \$2.00	
10 pound	deer	mini	mum		100% Deer		
		X	1.4	=	Thick Chopped Jerky		\$2.75
		X	.8	=	Thin Chopped Jerky		\$3.25
		X	.8	=	Peppered Jerky Stick		\$3.75
10 pound	dee	r min	imum		70% Deer + 30% Pork		
		X	1.4	=_	Deer Stixs -Regular		\$4.70
		X	1.4	=_	Teriyaki		\$4.70
		X	1.4	=_	Sweet Bologna Sticks		\$5.25
		X	1.4	=_	Billy's Stixs		\$5.25
		X	1.4	=_	Bar-B-Q Sticks		\$5.25
		X	1.4	=_	Spicy Deer Stixs -HOT!		\$5.25
		X	1.4	=_	Cheddar Stixs		\$5.25
		X	1.4	=_	Jalapeno Cheese Stixs		\$5.25
		X	1.4	=_	Ring Bologna		\$3.75
		X	1.4	=_	Cheddar Bologna		\$4.00
		X	1.4	=_	Jalapeno Cheese Bologn	а	\$4.00
		X	1.4	=_	Sweet Bologna		\$4.00
		X	1.4	=_	Summer Sausage		\$3.75
		X	146	=_	Cheddar Summer		\$4.00
		X	1.4	=_	Jalapeno Cheese Summe	er	\$4.00

X	2	=	Andouille	\$3.75
X	2	=	Hot Dogs	\$3.75
 X	2	=	Smoked Brats	\$3.75
X	2	=	Smoked Cheese Brats	\$4.00
X	2	=	Smoked Jalapeno Cheese Brats	\$4.00
X	2	=	Smokie Links	\$3.75
X	2	=	Smokie Cheese Links	\$4.00
X	2	=	Smokie Jalapeno Cheese Links	\$4.00
 X	2	=	Deer Bacon	\$4.50

Whole Deer Processing Hide on	\$175.00
Whole Deer Processing Skinned	\$200.00

Includes: Boning, process steaks, roasts, and stew. Ground and sausages extra.

Cape	\$55.00
Processing Quarters for sausage or ground	\$35.00

## Boneless trim must be in clear food grade bags. Meat in black plastic bags will not be accepted!

Our Standard Operating Procedure of processing your meat is after visually inspecting either process or freeze until we have time to process. Whole deer carcasses that are skinned are higher as we have no place to put them until processing.

All deer for sausage products is inspected by plant personnel and after passing is co-mingled with other deer.

If we find deer that are excessively bloody, dirty or hairy. It is either discarded or returned to its owner!

Dayton Meat Products offers custom service to process your deer into ground, jerky and sausages. We are not responsible for the condition of trim or carcasses brought into our plant. All products are produced wholesome under our food safety plan.