

WILD GAME CUTS & SEASONED PRODUCT GUIDE

Below are the further processed and seasoned options that are not included in the debone and package fee for wild game. Final prices will vary by weight. Pack minimum and seasoning minimums are listed. Please talk to a staff member for more details or to submit your cut sheet.

Seasoned Venison Products

On a full deer, select **up to 4** combinations of ground products. If more are selected, we reserve the right to use best judgement, without contact, for completing your order with available meat. As of 6/1/2024 we will be bulk batching ALL seasoned product due to increased cost of labor. Please talk to Chad or Tiffany if you have questions regarding this new process.

Bratwursts - \$4 per/lb. (5 lb. minimum per selection)

Cheeseburger
Onion Bell Pepper
Hatch Green Chili
Add Cheese (Pepper Jack or Cheddar) - \$0.50/lb.

Summer Sausage - \$4 per/lb. (5 lb. minimum per selection)

Jalapeño
Original
Pepper & Garlic
Add Cheese (Pepper Jack or Cheddar) - \$0.50/lb.

Snack Sticks - \$4 per/lb. (5 lb. minimum per selection)

Willies
Pepper & Garlic
Jalapeño
Add Cheese (Pepper Jack or Cheddar) - \$0.50/lb.

Seasoned Ground (Breakfast Sausage) - \$4 per/lb. (5 lb. minimum per selection)

Bold
Original
Mex-Chorizo
Mild Italian

Jerky (Whole Muscle) - \$6 per/lb. (5 lb. minimum per selection, 2 Flavor MAX)

Habanero Lime
Teriyaki
Pepper & Garlic
Sweet Chipotle
Sliced Unmarinated Jerky Meat - \$2 per/lb. (no minimum)

Meade Locker and Processing, LLC

Wild Game Processing Info

General Information

Business Hours:

Monday – Friday: 8am to 6 pm, Saturday: 9am to 1pm

KS Rifle Season Hours are extended, check Facebook or call for hours

Business Phone: 620-371-4056

After hours drop off, call & select prompt 2 to be forwarded

Business Address: 152 N Post St, Meade, KS 67864

Business Email: meadelocker@gmail.com

Business Website: www.meadelocker.com

Fees (effective on animal harvested 4/1/2025 or after)

Field Dress - \$50

Debone & Package - \$150 (This price includes your cuts and ground venison)

This Price includes skinning even if your harvest is already skinned!

- Our goal is to provide the cleanest and safest venison around. We prefer the skin on as we can control the conditions of the carcass better and get the animal cooled down the fastest with our state of the art hanging cooler.

Debone & Package Large Species - \$250 (This price includes your cuts and ground venison)

This Price includes skinning even if your harvest is already skinned!

- Our goal is to provide the cleanest and safest venison around. We prefer the skin on as we can control the conditions of the carcass better and get the animal cooled down the fastest with our state of the art hanging cooler.

Partial Package - \$2/lb. (This price is valid for any animals checked in that is not a full hanging carcass)

Charged by weight at check in deboned meat, primal cuts, or partial carcasses

Quarter-n-Go - \$80

Skin on or off – We will quarter, bag, and freeze your harvest to get you on the road as fast as possible.

Add Pork to Ground Venison – add \$20

Dirty Carcass/Extra Cleaning Fee - \$50

This will be at the discretion of management for excessive dirt, hair, or contaminants on your harvest.

European Mounts – \$200

Beetle Cleaned and degreased European mounts completed by White Bone Taxidermy

Shoulder Mounts (Deer) - \$925

Shoulder mounts will be completed by White Bone Taxidermy and require a 50% deposit.

Cape Services

Cape to Neck - \$65

Cape to Nose - \$85

Rush Cape - \$15 (same day pickup)

Rush Services – Allows you to jump the processing line

Basic Rush (no cooked or seasoned products) - \$65

Full Rush (includes any cooked or seasoned product) - \$175

Single Cut Vacuum Bag - \$15

Vac Bag Ground Product - \$30

Disclaimers, notes, details, things to know...

Do NOT call to check on your order. We average well over 380 orders per year. If you call/text to check on your order your processing will be moved to the END of the list. Remember it may just be a 5-minute phone call for you, but if we take 50 of those phone calls a week, that is over 4 hours of lost processing time. Be patient. We will contact you when your order is ready.

When your order is done, you will be TEXTED at the number you leave on the sign in sheet. Your provider may block our number as spam so please add us as a contact to your phone to help avoid this.

Your processed meat must be picked up within 10 days of notification of completion. Meat not picked up within 10 days will receive a \$30 storage fee, per week, per animal. We are limited on freezer space.

Shipping your venison, capes, racks, and other items will not take place until Feb. 1st.