

Deer Processing 2026-2027

New this year! We will now accept whole deer in partnership with Maxwell Custom Beef.

1. Drop off your whole deer at Maxwell Custom Beef - 410 SE 18th St, Des Moines.
2. Pay the Maxwell processing deposit at drop off.
3. Pay The Good Butcher \$100 processing deposit and select your order preferences from The Good Butcher on our Shop page.
4. Maxwell Custom Beef and The Good Butcher will safely coordinate transportation of your deer between shops.
5. Collect your processed deer from wherever you dropped it off and pay your final bill.

Quartered and bone in or boneless cleaned trim can still be dropped off at The Good Butcher during business hours like normal. Deer pieces must be in food safe bags.

Cleaning Fees

We will clean all quartered deer prior to processing and a cleaning fee will not be assessed. A cleaning fee WILL be assessed for any trim that is turned in with dirt/leaves/hair or other excessive contamination.

You get your deer back. Every order is ground, mixed and smoked individually. Unless you specifically ask at drop off for a different blend, all deer will have 30% pork trim added for further processing. This includes all raw grind (sausage, burger, patties, etc.) and cooked products.

- We will store your order for 10 business days, after which a storage fee of \$50 per week will be assessed. All deer will be frozen for pickup. Please bring coolers to take it home in.
- We will not accept any deer that is harvested from an area where CWD testing is mandatory.
- We will not accept any deer trim from past seasons. Period. Seriously.
- You must provide your PHYSICAL deer tag at drop off to be stored with your trim/ quartered animal.

PRICING

Quartered Deer Processing

\$1/lb due in full at drop off, plus \$50 deposit towards processing balance due at pickup

Boneless Deer Processing

No charge for processing outside of adding pork at 30% of start weight and any additional fees for products listed below. Due in full at DROP OFF.

Deer Stick Flavors

- Original \$3/lb
- Original with Cheddar Cheese \$3.50/lb
- Jalapeno \$3.50/lb
- Jalapeno with Hot Cheese \$4/lb
- Honey BBQ \$4/lb
- Jalapeno Honey BBQ \$4.50/lb

Deer Summer Sausage

- Original \$3/lb
- Original with Cheddar Cheese \$3.50/lb
- Jalapeno with Hot Cheese \$4/lb
- Jalapeno \$3.50/lb

Raw Ground

- Breakfast Sausage (Bulk or Links) \$2/lb
- Italian Sausage (Bulk or Links) \$2/lb
- Original bratwurst \$2.50/lb
- Ground Deer \$1.50/lb

Fresh Cuts Available on Bone in Deer

- Backstraps
- Boneless Chops
- Shoulder Roast
- Leg roast
- Stew Meat

Pay \$100 WHOLE DEER deposit

(only if dropping off a whole deer at Maxwell Custom Beef)



www.thegoodbutcherdsm.com/product-page/deer-processing-deposit-100-2026-27-season

