ADDITIONAL INFORMATION

* Rifle season whole deer carcasses will be processed before boneless venison that is brought in. We will do our best to process the meat in the order it is received.
* ***We will not accept Deer meat after JANUARY 31st.***
Please bring in all boneless trim before then.
* We reserve the right to refuse any trim not properly handled. Treating your venison with care will yield a high quality product.
* When bringing in trim for sausage, no fat, hair, or bloody pieces are acceptable. If we have to clean your venison trim it will result in an additional cleaning fee.
* ***We will NOT accept trim that is pre-ground.***
* All processed deer must be picked up and paid for in full within 2 weeks of notification that it is finished. Deer not picked up within that time frame will be charged a ***$20 storage fee per week***. Deer left longer than 90 days will become property of Diller Locker.
* When your order is completed we will notify you by telephone. It is extremely important to give your correct phone number and mailing address when your deer is dropped off. If you bring in more than one deer for processing, we cannot guarantee that they will be finished at the same time. It is up to you to communicate that with us as storage will apply to that invoice if left longer than 2 weeks.
* We prefer you bring in your whole carcass deer to us with the hide on... it does not save you any money by skinning it yourself.
* Whole carcass deer MUST be field dressed. If it comes into the Locker and is not PROPERLY field dressed, a large fee will be included on your final invoice. Not field dressing properly can damage the meat.
* The price per pound for each item is based on the raw weight of the product after any pork, beef, or cheese is added. All of the additional ingredients are included in the price.
* The carcass processing fee includes fresh cuts, packaging and freezing.
* Diller Locker Company is not responsible for any heads or capes left on the premises.
* Shipping is available via UPS in coolers. A $24 handling fee will be added to the order, along with the cost of coolers and ice packs. Items must arrive to destination within 2-3 days in order to stay frozen. Shipping is determined on the weight and size of the coolers.
* Remember, numerous factors play a part in the amount of meat you get back from your deer. How fat was the deer? How many times was it shot? Where was it shot? Where is the exit hole? Does the deer have broken or shattered bones? Was the carcass hot or cold? Did you have the carcass caped (loss of neck meat)?
* We try to skin the deer in the order they are brought in. We then debone and process any fresh meat. Cooked products are then made up and orders are filled according to when the deer was brought in. Carcass orders without cooked products may take up to 2 weeks. Carcass orders with sausage products may take 3-6 weeks. Carcass deer are processed before boneless deer orders. Boneless deer orders may take 1-2 months. Times may vary due to business volume. This year we will do our best to get your product back to you in a timely manner, however we are extremely busy with beef and pork volumes due to the Covid-19 pandemic.
* All deer are tagged and processed to your specifications. You receive your own deer on any fresh cuts. Breakfast Sausage and any cooked products are done in large batches so it is impossible for us to keep your deer meat separate. This should be of no concern because we are very selective as to which meat goes into our products. The last thing we want to do is ruin several hundred pounds of sausage because of a few pounds of bad deer!