



MCBEE MEAT — COMPANY —

www.mcbeemeatco.com

2190 E Main St Lamoni, IA 50140
(641) 784-6328 info@mcbeemeatco.com

Please read the following info:

Cut sheets can be filled out online by visiting www.mcbeemeatco.com OR by calling in to one of our experienced team members at (641) 784-6328.

- **\$100 Deposit required at check-in.**
- **Straight cut processing is \$125 and covers getting your deer skinned, boned out and ground. This payment also covers deer roasts, steaks, tenders, whole loins and straight ground deer.**
- **Deer need to be tagged properly - do NOT cut the back leg tendons. If back leg tendons are cut, a \$100 extra charge fee will be due (We cannot hang deer if those are cut).**
- **All specialty products are made using our OWN CUSTOM hand crafted recipes - formulated to have superior flavor and no-to-low sugars leaving you with a healthier, better tasting product ... the way it should be!**
- **McBee Meat Company snack sticks, summer sausage and jerky are made shelf stable and RTE (Ready-to-Eat) meaning you don't have to refrigerate it until you open the package! Store it in a pantry room, throw it in a backpack or storage container and take it on the road with you!**
- **All fresh cuts are automatically your own meat coming back.**
- **All ground product and specialty items are commingled and mixed with pork (provided by McBee Meat Company at no additional cost).**
- **10 lb Minimum per order selection for specialty products.**
- **Notice for pick-up will be done via text message and/or email.**
- **Any meat that remains in our freezer after 2 weeks of initial pick-up notice will incur a fee of \$5 per day.**
- **Abandoned product policy: Product left beyond 45 days will be considered abandoned and become property of McBee Meat Company.**
- **Prices are subject to change without notice.**
- **We cannot accept deer that have been tested for CWD until proof of a negative test is in hand.**
- **We cannot accept any deer from previous years' seasons.**
- **Please read the rules and regulations for bringing deer in from CWD zones (Listed on our website).**
- **Products may contain allergens such as milk, wheat and soy. Please ask staff if you have questions about which allergens may be present in a specific deer product.**

HUSH PROGRAM

We are excited to be participating in the HUSH program! If you want to donate your deer to the HUSH program (at no cost to you) just let us know! All we need is a hunter information card filled out - and we'll take it from there!



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ATTENTION MISSOURI DEER HUNTERS

If you harvest a deer from any of the counties below, you MUST bone out your deer. If you gave any samples out for testing, you must wait until you receive negative results before bringing in your boned out meat.

Special regulations apply in CWD Management Zone counties. For the 2023–24 deer seasons, the CWD Management Zone includes Adair, Barry, Barton, Bollinger, Caldwell, Camden, Carroll, Cedar, Chariton, Christian, Clark, Clay, Clinton, Crawford, Dallas, Grundy, Franklin, Gasconade, Greene, Hickory, Howell, Jasper, Jefferson, Knox, Laclede, Linn, Livingston, Macon, Madison, McDonald, Mercer, Montgomery, Oregon, Ozark, Pemiscot, Perry, Polk, Pulaski, Putnam, Ray, Ripley, Schuyler, St. Charles, St. Clair, St. Francois, Ste. Genevieve, Stone, Sullivan, Taney, Vernon, Warren, and Washington counties.

New: Bollinger, Caldwell, Carroll, Clay, Clinton, Dallas, Grundy, Jasper, Livingston, Madison, Montgomery, Pemiscot, Ray, and Schuyler counties are new additions to the CWD Management Zone.

FROM THE IOWA DNR'S WEBSITE

Carcass Transport

“Under Iowa law, hunters cannot transport into the state the whole carcass of any cervid (i.e., deer, elk, moose) taken from a CWD-infected area. Only the boned-out meat, the cape, and antlers attached to a clean skull plate (from which all brain tissue has been removed) are legal to transport into Iowa.”



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FULL CARCASS DEER

On a full carcass deer, the straight cuts are from your animal and any ground meat is commingled and mixed with Pork (provided by McBee Meat Company).

We take great care in processing deer meat to create a quality product.

- Straight cut processing is \$125.00. Straight cut processing covers getting your deer skinned, boned out, and ground. This payment would also cover straight deer cuts of roasts, steaks, tenders, whole loins or butterfly chops and straight ground deer if you choose these selections. \$100.00 payment down due at check in.
- Specialty items such as sticks, brats, jerky or summer sausage cost extra. Cost for specialty items will be due at the time of pick up.
- We accept field dressed full carcass deer with the hide left on.
- Deer need to be tagged properly. The wider tag is the transportation tag and would be attached to the head. The thin tag needs to be attached to the leg of the deer.
- Do NOT cut the back leg tendons. Cutting the tendons will result in a \$100.00 extra charge. (We cannot hang the deer if those are cut.)

BONED OUT DEER

- Any boneless deer trim from the 2023-2024 season must be received at the Locker by April 29th.
- Boned out deer may be brought in during our regular business hours. You do not need to make an appointment.
- **WE WILL NOT ACCEPT ANY BONED OUT MEAT FROM LAST SEASON – PER IDNR STATUTE 481 A.57 POSSESSION AND STORAGE RULE YOU ONLY HAVE UNTIL SEPTEMBER 1ST OF THE NEXT SEASON TO LAWFULLY POSSESS. PLEASE BRING ALONG YOUR DNR TAG TO PROVE THIS SEASON'S MEAT.**
- Boned Out Meat is just for making specialty products and ground meat. We do not process straight cuts from boned out deer. You must bring in a full carcass to get straight cuts back.
- **MUST** be brought in a clear food grade bag (ziplock) or food grade container. **NO GARBAGE BAGS!**
- We reserve the right to refuse any trim not handled properly. Treating your deer with care will yield a high quality product. We do commingle our deer and we want to keep our reputation of making quality meats, therefore we will reject meat if not in good condition.
- Instructions and payment are due at time of check in. Payment of half of the overall total is due at the time of drop off.
- Customers will be notified via text message when their order is complete. Completed orders must be picked up within 14 days of notification. If not picked up within that time frame, they will be subject to storage fees of \$5.00 per tray per day.
- There is a 10 Lb minimum order per selection.
- We do NOT accept ground deer.