



JM MEAT PROCESSING



SOUTHERN OHIO'S PREMIER DEER PROCESSING FACILITY

Servicing Ohio, Kentucky, and West Virginia

We are a state-inspected custom butcher shop.

While individuals can legally process deer commercially in various unregulated settings—such as a house, barn, garage, or even on the side of the road—these are not monitored for sanitization or cleanliness by the state.

In contrast, we treat your deer with the same care and attention to cleanliness and efficiency as we do with beef or hogs. Since our facility is regularly inspected by the state, we uphold the highest standards for both our processes and your meat.

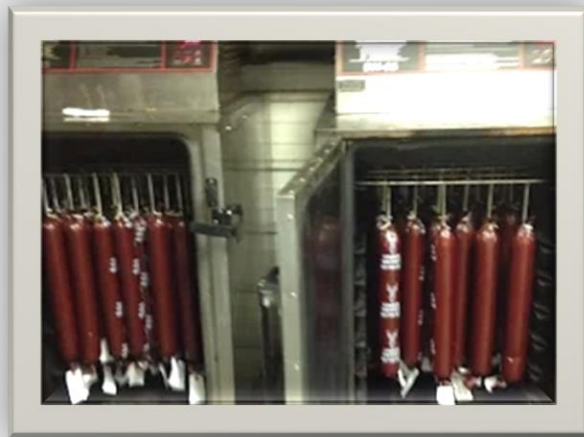
A Few Important Things to Know:

WHAT
YOU
NEED
TO
KNOW

1. Our deer drop-off cooler is open 24/7. (see instructions below)
2. We do not provide gutting services, please ensure your deer is gutted before dropping it off.
3. We skin and hang deer the day they are dropped off. If you have a late-night drop-off, it will be done the next morning.
4. Even during the peak of gun season, our turnaround time is less than 10 days. Generally, your deer will be ready within a couple/few days.
5. Our summer sausage recipes are worth trying! We make a large quantity each year and take pride in our work.

Flavors : Tex Mex, Cajun, Salami,
Pepperoni, Summer Sausage,
and German Bologna

Cheese Options: Cheddar or
Hot Pepper Jack





DROPPING OFF A DEER AFTER HOURS

DROPPING OFF A DEER IS EASY, EVEN WHEN WE ARE CLOSED.

Beside the drop off cooler door, you'll find cut sheets, zip lock bags, and zip ties. (see pic below)

1. Please fill out a cut sheet, making sure to include:
 1. Name
 2. Phone number
 3. Confirmation number
 4. **and** your preferences for the antlers (euro mount, skull cap, cape).

Fold the sheet, place it in a zip lock bag, and secure it to the deer's front leg with a zip tie.

2. Then, drag the deer into the cooler, wave at one of our many cameras, and you can be on your way.

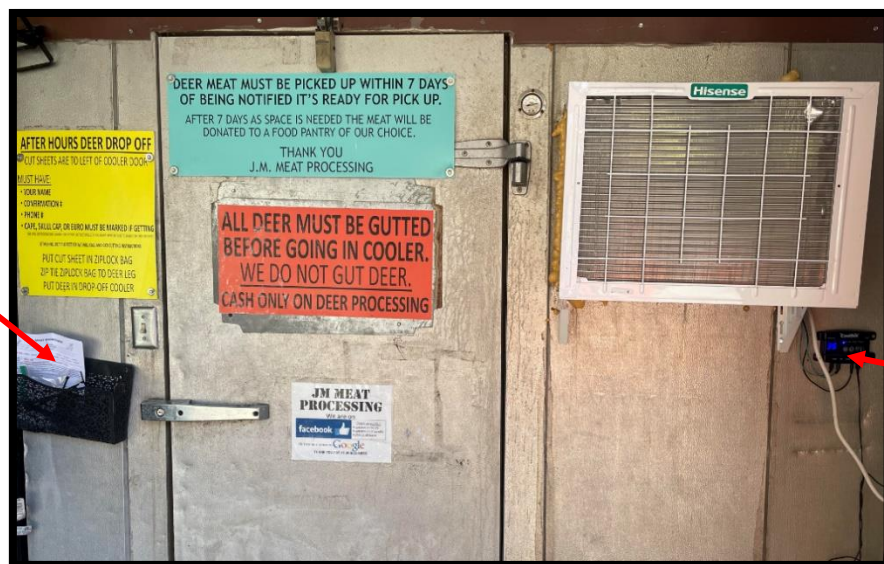


If you didn't fill out all the cutting instructions, we will call you the next day to guide you through them.



If you do fill it out, we will call you when it's vacuum-sealed, frozen and ready.

Cut sheets,
zip locks
and zip ties



Cooler temp
is set at
35 degrees



Rushed deer pick up:

- We process deer in the order that they are skinned and placed in the rail cooler (dropped off).
- If you're an out-of-state hunter on a tight timeline, you can request expedited processing. A 48-hour turnaround costs \$50, while a 24-hour turnaround costs \$100. Our rail cooler often holds hundreds of deer, so moving someone up the line can be challenging. Additionally, there are days when we do not process deer because we are processing beef or hogs. In such cases, fitting a deer into the schedule requires using and cleaning additional equipment. The extra fee helps manage these requests.
- Please note that summer sausage requires a minimum of 48 hours to process.

Meat Pick Up:

- Your deer meat will be returned to you vacuum-sealed and frozen. Your burger will be packaged in 1 lb tubes, and the summer sausage will also be vacuum-sealed.

Summer Sausage

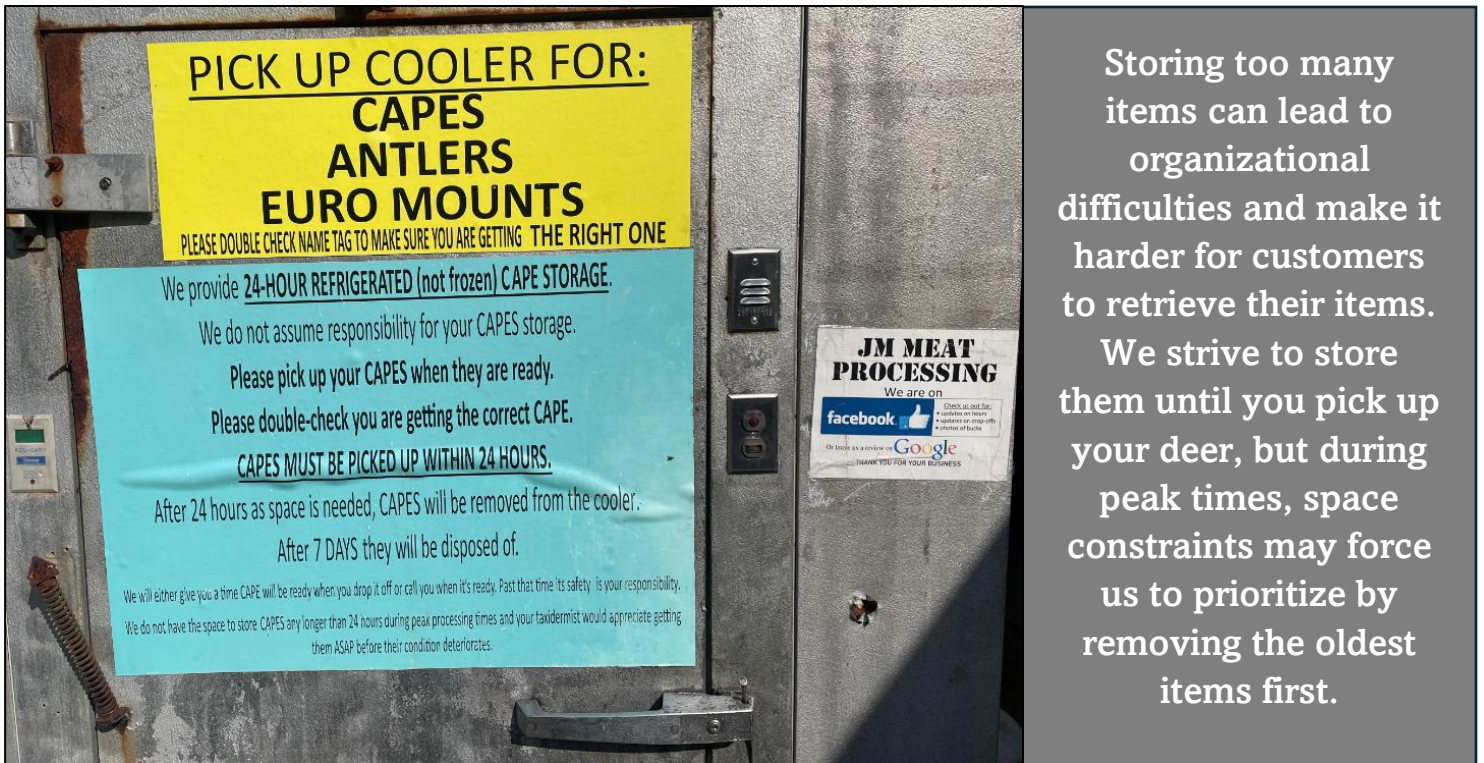
- Our summer sausage is Applewood smoked to 160 degrees and ready to eat; it does not need to be cooked again. However, some customers enjoy slicing and frying it.

Batch Processing:

- Summer sausage flavors are made in 12 lb. batches due to recipes and the need for small quantities of multiple ingredients.
 - ✓ *Chances are if someone is selling you only a few pounds at a time, it's likely that your deer meat is mixed with other deer to create a larger batch, which is then divided.*
 - ✓ *We do not mix your deer with other deer. You will receive 100% of the deer you drop off. Which is why we have minimum batch sizes.*

CAPE / EURO / ANTLER:



- We have a cooler to keep your CAPE / EURO / ANTLERS at 35 degrees until you pick them up and take them to your taxidermist.
- This storage is refrigerated, NOT FROZEN.
- During busy times of the year, refrigerated storage may be limited to 24 hours.



PICK UP COOLER FOR:
CAPES
ANTLERS
EURO MOUNTS
PLEASE DOUBLE CHECK NAME TAG TO MAKE SURE YOU ARE GETTING THE RIGHT ONE

We provide **24-HOUR REFRIGERATED (not frozen) CAPE STORAGE.**
We do not assume responsibility for your CAPES storage.
Please pick up your CAPES when they are ready.
Please double-check you are getting the correct CAPE.
CAPES MUST BE PICKED UP WITHIN 24 HOURS.
After 24 hours as space is needed, CAPES will be removed from the cooler.
After 7 DAYS they will be disposed of.

We will either give you a time CAPE will be ready when you drop it off or call you when it's ready. Past that time, its safety is your responsibility.
We do not have the space to store CAPES any longer than 24 hours during peak processing times and your taxidermist would appreciate getting them ASAP before their condition deteriorates.

JM MEAT PROCESSING
We are on
facebook 
Or find us a review on Google 
THANK YOU FOR YOUR BUSINESS

Storing too many items can lead to organizational difficulties and make it harder for customers to retrieve their items. We strive to store them until you pick up your deer, but during peak times, space constraints may force us to prioritize by removing the oldest items first.