



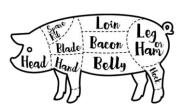


# **PROCESSING PRICE SHEET**

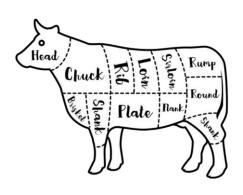
\*\*Minimum fee per animal (\$700/Beef & \$150/Hogs), regardless of animal's weight before add ons\*\* Payment is due at the time of pick up

## BUTCHERY

	Price
Harvest Fee	Flat Fee (Beef/\$90 - Pork/\$60)
Cut, Wrapped & Packaged	\$1.15/lb. Hanging Weight
Tenderizing	75¢/lb.
Stew Meat	\$1/lb
Patties	\$1/lb. (20 lb. min)
Portion Control	\$75 Flat Fee (Cut by Weight)
Organs	\$1.00/lb.
Ground Ancestral Blend	\$15.000
Hang time over 14 days	\$5.oo per day



FRESH & SMOKED



	Price
Cured Products	\$2.00/lb.
Smoked Bacon/Snack Sticks	\$2.95/lb.
Bulk Sausage	\$1.50/lb.
Fresh Sausage (Hog Casings)	\$2.45/lb.
Fresh Sausage (Sheep Casings)	\$3.45/lb.
Jerky (25 lb. min.)	\$7.00/lb.
Smoked Sausage	\$3.25/lb.

\* Prices are subject to Change

- All products come vacuum sealed, labeled with weights in corrugated boxes with labels showing the contents. -

#### ADDITIONAL FEES

### Freezer Storage Fee

A daily fee of **\$5.00 per box per day** will be charged for storing your items in our freezer starting on the 8<sup>th</sup> day after we have notified you that your order is complete. You must pick up your items within 15 days of receiving our notification.

#### Personalized Logo

We offer to put on your packaging your personalized logo for a one-time \$150 fee.