

Price List
As of 12/9/24

Beef Processing:

\$1/lb Rail Weight.--\$550 Minimum per Beef
800+ lbs. Additional Charges apply (800-999lbs. + \$0.05/lb, 1000-1199lbs. + \$0.10/lb, 1200+
+\$0.15/lb.)

\$30 Quarter Fee

\$0.15/lb rail weight USDA slaughter fee

\$75 Basic Private Label set up fee (additional fees may apply for special requests)

\$0.07/lb rail weight private label

\$30 over 30 months (USDA)

Kill, hang and cut in primals: \$0.35/lb off rail weight

Hog Processing:

Up to 350lbs. On Rail weight: \$100 + \$0.65/lb.

350lbs-449lbs. On Rail weight: \$1.00/lb.

450+ lbs. Additional Charges apply (add \$0.05 every 100 lbs. On 450+lb. Hog)

\$15 Half Fee

\$0.15/lb rail weight USDA slaughter fee

\$75 Basic Private Label set up fee (additional fees may apply for special requests)

\$15 per hog with \$30 min for private label

Goat/Sheep Processing:

\$80 + \$0.70/lb. On Rail weight

\$25 USDA slaughter fee

\$75 Basic Private Label set up fee (additional fees may apply for special requests)

\$5 per lamb with \$15 min for private label

NO KILL OR DISPOSAL FEE!!!

\$75 per head deposit to book Beef, \$50 Hogs, \$25 per head deposit to book Goats or Sheep

Deposit is subtracted from order form(s) unless requested otherwise For cancellations: -50% refundable if canceled 3+ months before appointment.

-Non-refundable if canceled less than 3 months before kill date.

-We will honor all rolling deposits that we already have on file at \$50 per head on beef

We Supply:

Beef: \$4.45/lb. Rail weight for whole or half beef

\$4.62/lb. Rail weight for quarter beef

\$4.84/lb. Rail weight for eighth beef

Kill, hang and cut in primals: \$.35/lb off rail weight

Deposit (non-refundable): Quarter: \$300

Half: \$400

Whole: \$800

Hogs: \$2.39/lb. Rail weight for whole hog

\$2.68/lb. Rail weight for half hog

Deposit (non-refundable): Half: \$100

Whole: \$200

Kill and hang ONLY: \$2.08/lb

ALL PACKAGED MEAT IS FROZEN AND PACKED IN CARDBOARD MEAT TRAYS AND BOXES FOR EASE OF TRANSPORTATION!!

Optional Costs:

Beef:

- 1 Steak per package: \$0.05-\$0.10/lb. On Rail weight
- Hamburger patties(2lb. Pkgs.): \$0.95/lb. Weight of patties (base off packages). 10lb. Minimum
- Hamburger patties(>2lb. Pkgs.): \$1.15/lb. Weight of patties (base off packages) 10lb. Minimum
- 85/15 on Burger: up to \$0.25/lb. On Rail weight
- 90/10 on Burger: up to \$0.25/lb. On Rail weight
- Quarter Fee: \$30 per quarter
- 14+ day guaranteed hang time: \$45
- 21+day guaranteed hang time: \$65
- 28+day guaranteed hang time: \$80
- 30+day guaranteed hang time: \$85
- Max Dog bones \$1.50/lb (Not vac sealed). (\$1/lb if considerable amount)
- Vacuum sealed burger: \$0.50/lb for 2lb, \$0.65/lb for smaller
- Save Extras-Tongue, Heart, etc. \$3/each
- Max Stew Meat \$1/lb on amount of extra stew meat
- Max Soup Bones \$10 per order (whole beef might be more)
- Retail Cuts on custom slaughter \$0.08/lb rail weight

Hogs:

- Fresh Sliced Bacon & Jowl: \$1.70/lb
- Sliced and Cured Bacon & Jowl: \$1.95/lb
- Sliced Sausage Patties, Pkg Bulk Box: \$0.75/lb.
- Sliced Sausage Patties, 4oz, Pkg 2lb Vac. Seal: \$1.30/lb (10# min.)
- Sliced Sausage Patties, Thin Large: \$1.40
- Sliced Sausage Patties, Smaller, Pkg 2lb Vac. Seal: \$1.50/lb (10# min.)
- \$1/lb. To save fat, \$25 max out per box

WE ACCEPT PLASTIC FOR PAYMENT AT 4% EXTRA