Diamond S Meat Co.

7400 Kings Way

Klamath Falls, Oregon 97603

541-884-8767

2020 Price List

Beef- $150 a head to harvest

 Brand inspection $1.50

 Dump Fee $15

 $8 fee to split into 1/4’s

 $10 fee for offal cuts (heart, liver, tongue, tail)

 EMERGENCY Slaughter $200

Hogs- $100 a head to harvest

 Animals hanging over 349 lbs. is $110 each

 EMERGENCY Slaughter $150

Sheep/Goats- $75 a head to harvest

 $75 a head for cut & wrap, hanging over 101 lbs. is $0.70 a lb.

Cut & Wrap- We do a double shrink wrap, GREAT shelf life!

 .75 a lb. for beef & hogs.

 .80 a lb. for cured meats (ham, bacon, hocks, etc.)

 .80 for boneless cuts

 $5 for peppered bacon

 .50 a lb. for link sausage. 10 lb minimum

 .50 a lb. for patties. 15 lb minimum

 $5 per corned brisket

 Hogs made into all sausage go up to .80 per lb.

 $1 a lb. for marinated cuts

 .98 a lb. for Salisbury steaks. 25 lb minimum.

Custom Specialty Products

Made from your meat, must have a minimum of 18 lbs of meat per flavor batch for smoked sausages & a 10 lb minimum for jerky. We add 30% 50/50 trim.

Smoked sausages- Salami, summer sausage, kielbasa.

Snack sticks- pepperoni, teriyaki, pepper stick

 $4.50 per lb.

 Add jalapeno or cheese .25 each extra a lb.

Jerky- Black pepper, brown sugar, teriyaki, plain, hot brown sugar, hot teriyaki, sweet pepper.

 $4 per lb

Please note that meat left longer than 14 days after processing & 2 phone calls will be subject to a $1 per day storage fee. This is necessary to keep our operation running smoothly.