

***Diamond S. Meat Co.***  
***7400 Kings Way***  
***Klamath Falls, Oregon 97603***  
***(541) 884-8767***



**2021 Price List**

**BEEF: \$180.00 a head to harvest**

**Brand Inspection & Dump fee included**

**EMERGENCY SLAUGHTER: \$200**

**HOGS: \$110.00 per head Sows & Boars hanging 349#'s & up \$120.00 ea.**

**EMERGENCY SLAUGHTER: \$120.00**

**Cut & Wrap fees: We do a double shrink wrap! GREAT shelf life!**

**.85 a lb. Beef & Pork. Boneless cuts .80 a lb. \$8 per 1/4 splitting fee**

**.95 a lb Curing (ham, bacon, hocks, loins, shoulders, ect...) PEPPER Bacon \$5.00 a side**

**.60 a lb link sausage w/ 10# min.**

**.60 a lb patties w/ 15# min. \$1.00 Salisbury steaks 25# min.**

**\$5.00 per corned brisket includes vacuum pack & seasoning**

**SHEEP/ GOAT: \$85.00 per head to slaughter**

**\$85.00 per head to cut & wrap (hanging 101 lbs & up .80 a lb.)**

***Custom Specialty Products***

Made from your meat must have minimum of 18#'s per flavor batch. We add 30% 50/50 trim

Smoked sausages: Kielbasa \$4.75 a lb.

Salami & Summer Sausage: \$4.75

Snack Sticks: \$6.00

Pepperoni, pepper stick, teriyaki sticks

\$6.00 a lb. green wt. (approx 30% loss on snack sticks)

Add: Jalapeno .35 a lb. add: jalapeno & cheese .75 a lb.

Jerky \$5.00 a lb. green wt. (approx. 50% Loss)

Black pepper, regular, brown sugar, sweet pepper, hot brown sugar, teriyaki, hot teriyaki

Special Curing by the piece \$1.45 a lb includes cut & wrap.

Fresh sausage: \$1.45 a lb. Fresh ground (No Seasonings added) \$1.25 a lb.

Marinating meats: \$1 a lb.

**Please note meat left longer than 14 days after processing and two calls will be subject to a \$1.00 a day storage fee. This is necessary to keep our operation running smoothly.**