#### **Additional Fees**

- Product not picked up within 5 business days after processing will be subject to \$5.00 /Basket/Day Fee.
- Excessive Hair Removal Fee (Hogs): \$30 Kill floor management will determine if your animal qualifies for this fee.
- Hog Skinning Fee: \$30
- Animals that arrive at our facility excessively dirty may receive an additional cleaning fee. Kill floor management will determine if your animal qualifies for this fee.
  - \* Cleaning Fee Beef: \$35
  - \* Cleaning Fee Veal: \$25
  - \* Cleaning Fee Lambs/Goats/Sheep: \$20
- Please notify the kill floor team at drop off if you would like your hide or pelt returned.
  - \* Beef Hide Salted and Returned Fee: \$50
  - \* Veal Hide Salted and Returned Fee: \$25
  - \* Pelt Salted and Returned Fee: \$6
- Bounced Check Fee: \$50

#### **Slaughter Policies**

To better serve you, all livestock must have an appointment for processing.

- Blood Farm needs at least one week notice prior to your appointment date if you need to cancel or reschedule your slaughter appointment. Canceled appointments will be filled by Blood Farm.
- Blood Farm will not accept any livestock we find too wild to be handled safely and humanely.
- Cutting instructions are required before we will accept any livestock for slaughter.
- All loads must be unloaded by or watched by approved Blood Farm Employee(s) or Management.
- All animals must not show any signs of central nervous system diseases and must be in good health.
- Animals must be trucked to Blood Farm in a covered enclosure, with adequate ventilation, so they are unable to jump out. Blood Farm will not accept any animals that arrive in a U-Haul.
- Blood Farm reserves the right to refuse any animal or euthanize any animal on property, as deemed necessary by qualified management.
- Blood Farm is not responsible for broken cryovac bags after they leave our facility. Handle with care.
- Blood Farm will take ownership of any product in our freezer after 6 months.



# Processing Prices Effective 10/07/2024

#### **Livestock Schedule**

Mon and Thurs: Hogs
Tues: Sheep/Lamb/Goats
Wed and Fri: Beef/Veal
Drop off: 6:00am—8:00am

#### **Hours:**

Monday: 8:00am - 5:00pm Tuesday: 8:00am - 5:00pm Wednesday: 8:00am - 5:00pm Thursday: 8:00am - 5:00pm Friday: 8:00am - 5:00pm Saturday: 8:00am - 1:00pm

Sunday: Closed

94 W Main St.
West Groton, MA 01472
Phone: 978-448-6669
Fax: 978-448-2491

www.bloodfarms.com

\*All pricing based on the HOT DRESSED WEIGHT of the carcass\*



# Lamb/Sheep/Goat

- Dressed \$60.00 plus pelt
- Kill only \$70.00 plus pelt
- Processing/Packaging \$1.35 / lb.
  - 40 lbs. and under \$54.00
- USDA labels \$.10 / lb.
- Cryovac \$.40 / lb.

#### Notice lamb/sheep/goat customers:

Please make sure your animals are dry for the day of your appointment. If they are soaking wet we may not be able to process them for several days and you could be turned away.

\*All pricing based on the HOT DRESSED WEIGHT of the carcass\*



### **Beef**

- Dressed \$115.00 plus hide
- Kill only \$180.00 plus hide
- Processing/Packaging \$1.25 / lb.
- 30 months old and older \$25.00 to remove spinal column
- Machine Patties \$1.00 / lb.
- Rolled Patties \$.80 / lb.
- USDA labels \$.10 / lb
- Cryovac \$.40 / lb.

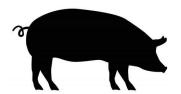
### Veal (250 lbs. or less)

- Dressed \$85.00 plus hide
- Kill only \$125.00 plus hide
- Processing/Packaging \$1.25 / lb.
- USDA labels \$.10 / lb.
- Cryovac \$.40 / lb.

#### Notice beef customers:

Please notify Blood Farm if you have LONG HORN BEEF (Scotch Highlander, Texas Longhorn). The horns may need to be removed or cut down short before arrival.

\*All pricing based on the HOT DRESSED WEIGHT of the carcass\*



## **Hogs**

- Dressed under 300 lbs. \$70.00 plus \$.25 / lb over 200 lbs.
- Dressed 300 lbs or over. \$120.00 plus
   \$.25 / lb over 300 lbs.
- Kill only 200 lbs. \$107, plus \$.25 / lb over 200 lbs.
- Kill only 300 lbs. \$152, plus \$.25 / lb over 300 lbs.
- Processing/Packaging \$1.25 / lb.
- Linked Sausage \$2.30 / lb. (100 lb. minimum)
- Bulk Sausage \$1.00 / lb.
- Smoked Meat \$2.45 / lb.
- Outside Smoked Meat \$2.75 / lb.
- USDA labels \$.10 / lb.
- Cryovac \$.40 / lb.

\*All smoking is done at owners risk\*