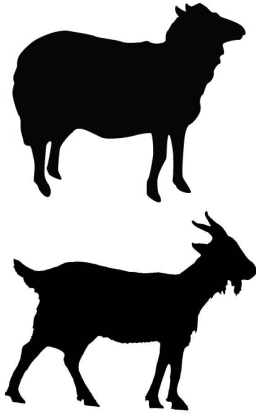


\*All pricing based on the **HOT DRESSED WEIGHT** of the carcass\*



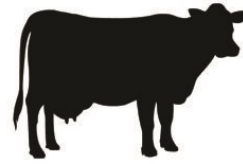
## Lamb/Sheep/Goat

- Dressed \$50.00 plus pelt
- Kill only \$65.00 plus pelt
- Processing/Packaging \$1.05 / lb.
  - 40 lbs. and under \$42.00
- USDA labels \$5.00 / animal
- Cryovac \$.40 / lb.
- **Disposal Fee \$5.00 / animal**

### 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 \$105.00 plus hide
- Kill only \$140.00 plus hide
- Processing/Packaging \$1.00 / lb.
- USDA labels \$.06 / lb
- 30 months old and older \$25.00 to remove spinal column
- Machine Patties \$.60 / lb.
- Rolled Patties \$.35 / lb.
- Cryovac \$.40 / lb.
- **Disposal Fee \$10.00 / animal**

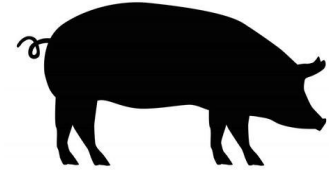
## Veal (250 lbs. or less)

- Dressed \$80.00 plus hide
- Kill only \$125.00 plus hide
- Processing/Packaging \$1.00 / lb.
- USDA labels \$.06 / lb.
- Cryovac \$.40 / lb.
- **Disposal Fee \$5.00 / animal**

### Notice beef customers:

Blood Farm will no longer accept any LONG HORN BEEF (Scotch Highlander, Texas Longhorn). In order for us to accept these beef, the horns must be removed or cut down short before arrival.

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



## Hogs

- Dressed up to 200 lbs. \$58.00
- Dressed between 200-300 lbs. \$58.00 plus \$.20 / lb.
- Dressed over 300 lbs. \$103.00
- Kill only \$100.00, over 200 lbs. additional \$.20 / lb.
- Processing/Packaging \$1.00 / lb.
- Linked Sausage \$1.95 / lb. (100 lb. minimum)
- Bulk Sausage \$.60 / lb.
- Smoked Meat \$1.95 / lb.
- Outside Smoked Meat \$2.05 / lb.
- USDA labels \$.06 / lb.
- Cryovac \$.40 / lb.
- **Disposal Fee \$7.00 /animal**

**\*At this time we cannot accept hogs live weight over 325 lbs.\***

**\*All smoking is done at owners risk\***

## Please take note

### Processing

To better serve you, all livestock must have an appointment for processing. We are a small establishment and must adhere to a tight schedule. We recommend you call no later than June to be scheduled for a fall appointment

- 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 reserves the right to refuse any animal or euthanize any animal on property, as deemed necessary by qualified management.

\*Product not picked up within 5 business days after processing will be subject to \$5.00 /Basket/Day Fee.\*

\*Blood Farm will take ownership of any product in our freezer after 6 months.\*



[facebook.com/bloodfarmmeat](https://facebook.com/bloodfarmmeat)



Online at:

[www.bloodfarms.com](http://www.bloodfarms.com)



## Processing Prices Effective 10/1/2021

### Livestock Schedule

**Mon and Thurs:** Hogs

**Tues:** Sheep/Lamb/Goats

**Wed and Fri:** Beef/Veal

**Drop off:** 7:00am—9:00am

### 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

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