

Custom Processing Charges

<p><u>Custom Cut & Wrap: \$1.20/lb</u></p> <ul style="list-style-type: none"> • \$70 Minimum on Domestic Lamb, Goat, or Hog • \$85 Minimum for Wild Pigs • \$100 Minimum for all other Wild Game 	<p><u>Vacuum Sealing: \$1.25/lb</u></p> <ul style="list-style-type: none"> • \$80 Minimum for Domestic Lamb, Goat or Hog • \$95 Minimum for Wild Pigs • \$110 Minimum for all other Wild Game
<p><u>Divide Charge: \$4 per Half</u> Only for lambs & Goats</p>	<p><u>Smoked Meats: \$1.60/lb</u> <u>Outside Smoke Only: \$2.50/lb</u> <u>Outside Smoke + Cut and Wrap: \$3.50/lb</u></p>
<p><u>Bulk Sausage: \$2.50/lb</u></p> <ul style="list-style-type: none"> • Anything with Jalapeno & Cheese \$3/lb 	<p><u>Linked Sausage: \$3.50/lb</u></p> <ul style="list-style-type: none"> • 15 Pound minimum for every flavor in links • Anything with Jalapeno & Cheese \$4.00/lb
<p><u>Smoked Linked Sausage: \$4.45/lb</u> (Includes Summer Sausage)</p> <ul style="list-style-type: none"> • 15 Pound Minimum for every flavor in links • Anything with Jalapeno & Cheese \$4.99/lb 	<p><u>Pork Butt (for sausage): \$3.99/lb</u> Pork butts are added to sausage to improve the quality. This will increase the finished weight.</p>
<p><u>Deboning of Lamb and Goats:</u> <u>\$3.00 per Leg or Shoulder</u></p>	<p><u>Butterflied Leg on Lambs or Goat:</u> <u>\$3.00/ Leg</u></p>
<p><u>Smoked Fish: \$3.50/lb</u></p>	<p><u>Pepperoni Sticks & Teriyaki Sticks:</u> <u>\$5.00/lb</u></p> <ul style="list-style-type: none"> • 15 Pound Minimum
<p><u>Smaller Packaging:</u></p> <p>Beef : \$80 whole / \$40 half Hog : \$30 whole / \$15 half Lamb : \$20 whole / \$10 half</p>	<p><u>Hang Only</u></p> <ul style="list-style-type: none"> • Lamb \$25.00 • Beef \$80.00 • Hog \$40.00
<p><u>Hanging Charge for more than 2 weeks:</u> <u>\$0.20/lb</u></p>	<p><u>Jerky: \$14.00/lb</u></p>