

Custom Processing Charges

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| <u>Custom Cut & Wrap: \$1.30/lb</u> <ul style="list-style-type: none">• \$80 Minimum on Domestic Lamb, Goat, Hog (62lbs)• \$95 Minimum for Wild Pigs (73lbs)• \$110 Minimum for all other Wild Game (84lbs) | <u>Vacuum Sealing: \$1.25/lb</u> <ul style="list-style-type: none">• \$80 Minimum on Domestic Lamb, Goat, Hog (63lbs)• \$95 Minimum for Wild Pigs (75lbs)• \$110 Minimum for all other Wild Game (88lbs) |
| <u>Divide Charge: \$4 per Half</u> Only for lambs & Goats | <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> |
| <u>Bulk Sausage: \$2.50/lb</u> <ul style="list-style-type: none">• Anything with Jalapeno & Cheese \$3/lb | <u>Linked Sausage: \$3.50/lb</u> <ul style="list-style-type: none">• 15 Pound minimum for every flavor in links• Anything with Jalapeno & Cheese \$4.00/lb |
| <u>Smoked Linked Sausage: \$4.45/lb</u> (Includes Summer Sausage) <ul style="list-style-type: none">• 15 Pound Minimum for every flavor in links• Anything with Jalapeno & Cheese \$4.99/lb | <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. |
| <u>Deboning of Lamb and Goats:</u> <u>\$3.00 per Leg or Shoulder</u> | <u>Butterflied Leg on Lambs or Goat:</u> <u>\$3.00/ Leg</u> |
| <u>Smoked Fish: \$3.50/lb</u> | <u>Pepperoni Sticks & Teriyaki Sticks:</u> <u>\$5.00/lb</u> <ul style="list-style-type: none">• 15 Pound Minimum |
| <u>Smaller Packaging:</u> Beef : \$80 whole / \$40 half Hog : \$30 whole / \$15 half Lamb : \$20 whole / \$10 half | <u>Hang Only</u> <ul style="list-style-type: none">• Lamb \$25.00• Beef \$80.00• Hog \$40.00 |
| <u>Hanging Charge for more than 2 weeks:</u> <u>\$0.20/lb</u> | <u>Jerky: \$14.00/lb</u> |