

CUSTOM SLAUGHTER PROCESSING PRICE LIST

BEEF Slaughter	\$60.00 per Head/Beef
Beef Standard Processing Based on Hanging Weight per lb. & Labor	\$0.60 lb... Estimated 0% - 45% (Based On Being Boned Out From a Standard Process **see the all standard processing cuts below*
Custom	\$0.65 lb... Estimated 46% - 79% Being Boned Out
Complete Bone	\$0.70 lb... Estimated 80% -100%
Patties	\$0.60 lb...
Beef over 900 lbs. (handling fee)	\$50.00 ea.
Waste/Disposal Fee	\$10.00 per Head/Beef

THE STANDARD CUTS

Taking All The Standard Cuts Listed Below Is The Best Choice and Cost Effective Way To Get The Most Yield From Your Beef Cut to To Your Specifications (We Indeed Cut To Your Specifications, If A Curtain Cut Not Seen Below It May Come From One of the Standard Cuts Listed)

ROAST

ROUND STEAK (Tenderize optional)

MEAT/SOUP BONES

T-BONE

RIB STEAK/BONE-IN RIBEYE

GROUND BEEF

FULL SIRLION STEAK

SHORT RIBS

HOG Butchering	\$55.00 per head/Hog
Scolding *Please*** Call ahead of time for arrangements getting a pig scolded)	Important Note... !!!Hogs live weight can't exceed 400 lbs. for scolding!!!
Hog Processing Base on Live Weight per lb.	\$0.60 lb. *includes curing and smoking \$0.60 lb. slicing/cutting cured items
Waste/Disposal Fee	\$5.00 per head/Hog

HOG PRIMALS & STANDARD CUTS

**Cut To Your Specifications (We Indeed Cut To Your Specifications, If A Curtain Cut Not Seen Below It May Come From One of the Standard Cuts/Primal Listed)

PORK LION (PORK CHOPS)

PORK BELLY (SLICED SIDE or BACON)

HOCKS

PORK SHOULDER (STEAKS, ROAST)

JOWL "HOG CHEEK"

HAM

GOUND or SAUSAGE

SHEEP & GOAT Slaughter	\$50.00 per head/ sheep or goat
Sheep & Goat Processing	\$50.00 fee *if the hanging carcass weight goes over 100 pounds an additional \$.50 per pound will be added to fee.
Process <u>WHOLE SHEEP OR GOAT</u> Into <u>SMALL CUBES</u> Bone in or Bone Out	\$200.00 fee **Slaughter is only included within this price waste/disposal will be added per head/ sheep or goat...
Waste/Disposal Fee	\$5.00 per head/ sheep or goat

LAMB & GOAT PRIMALS & STANDARD CUTS

**Cut To Your Specifications (We Indeed Cut To Your Specifications, If A Curtain Cut Not Seen Below It May Come From One of the Standard Cuts/Primal Listed)

LAMB/GOAT LOIN (CHOPS)

GROUND

L/G SHOULDER (STEAKS, ROAST)

LAMB/GOAT LEG (STEAKS,ROAST)