

Slaughter Costs

On Farm:

1-15 miles.....\$60.00

16-30 miles.....\$80.00

31-45 miles.....\$100.00

Emergency Fee:additional \$30.00

***Only able to do if we have someone available.**

Offal Removal.....\$5.00

Processing Costs

Includes, cut, paper wrap, and grinding. Price based on hanging weight.

Whole.....\$0.55

Half.....\$0.57

Cryovac.....\$0.25/ lb.

Cure.....\$0.75/lb

Bacon Slicing.....\$2.00/per

Other Requests

Regular Breakfast Links..... \$2.00/lb

Apple Cinnamon Links.....\$2.00/lb

Maple Breakfast Links.....\$2.00/lb

Bulk Breakfast Sausage.....\$1.00/lb

Bulk Italian Sausage.....\$1.00/lb

Liver Sausage.....\$2.00/lb

Regular and Italian Brats.....\$2.00/lb

Specialty Brats.....\$2.50/lb

** 20 lb minimum for any specialty brat*

*Beer

*Beer & Onion

*Beer & Cheddar

*Cajun

*German (No MSG)

*Hot Italian

*Jalapeno & Cheese

*Hungarian

*Mushroom & Swiss

*Pepperjack

*Philly Cheese

*Pizza

*Polish

*Southwestern

Storage Fee: - Any meat not picked up within 7 days will be charged \$1.00/day after day 7. Not responsible for any meat after 7 days.



