

Slaughter Costs

Slaughter Facility:

Whole.....\$55.00
Half.....\$27.50

On Farm:

Local.....\$75.00
Not Local.....\$85-105
Offal Removal.....\$5.00

Processing Costs

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

Whole.....\$0.50
Half.....\$0.52

Cryovac.....\$0.25/ lb.
Cure.....\$0.50/lb
Bacon Slicing.....\$2.00/per
Custom Label.....\$0.05/lb
Label Set Up.....\$75.00

Storage Fee: \$1.00/day will be charged for any order after 14 days.

Other Requests

Regular Breakfast Links..... \$1.50/lb
Apple Cinnamon Links.....\$1.50/lb
Maple Breakfast Links.....\$1.50/lb
Bulk Breakfast Sausage.....\$0.80/lb
Bulk Italian Sausage.....\$0.80/lb
Liver Sausage.....\$1.40/lb
Regular and Italian Brats.....\$1.40/lb
Specialty Brats.....\$1.90/lb

*Beer	*Beer & Onion
*Beer & Cheddar	*Cajun
*German (No MSG)	*Hot Italian
*Jalapeno & Cheese	*Hungarian
*Mushroom & Swiss	*Pepperjack
*Philly Cheese	*Pizza
*Polish	*Southwestern

