

Slaughter Costs

***Must have minimum of 4 per spot**

On Farm:

1-15 miles.....\$80

16-30 miles.....\$100

31-45 miles.....\$120

Emergency Fee:additional \$30.00

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

Offal Removal.....\$6

Processing Costs

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

Whole.....\$0.85

Half.....\$0.90

Cryovac.....\$0.50/ lb.

Cure.....\$1.25/lb

Bacon Slicing.....\$2.50/per

***Prices effective January 1, 2025**

***Prices subject to change
without notice.**

Other Requests

Regular Breakfast Links..... \$2.25/lb

Apple Cinnamon Links.....\$2.25/lb

Maple Breakfast Links.....\$2.25/lb

Bulk Breakfast Sausage.....\$1.50/lb

Bulk Italian Sausage.....\$1.50/lb

Liver Sausage.....\$2.50/lb

Regular and Italian Brats.....\$2.25/lb

Specialty Brats.....\$3.25/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

*Polish

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.

