

BEEF & LAMB

Livestock processing and cut planning

BEEF

Slaughter	\$100
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Processing	\$0.85/lb
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Confirm the billed-weight basis with the shop

BEEF SELECTIONS

Cuts

Burger; chuck; round; loin; ribeye; brisket; skirt/flank; sirloin; short ribs; and bones.

LAMB / SHEEP

Slaughter and processing	\$110 all-inclusive
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Steaks, chops, roasts, leg of lamb, ground, and regular breakfast sausage.

PLANNING NOTES

- Beef burger packages: 1 lb or 2 lb.
- Beef steaks: two per package unless otherwise noted.
- Call ahead to schedule livestock processing and confirm cut preferences.

PORK PROCESSING

Livestock processing and specialty products

CORE PROCESSING

Slaughter	\$60
Processing	\$0.85/lb
Confirm the billed-weight basis with the shop	

PORK SPECIALTIES

Regular breakfast sausage	Links \$2.50/lb - Bulk \$1.50/lb
Spicy breakfast sausage	Links \$2.50/lb - Bulk \$1.50/lb
Regular or beer bratwurst	\$2.00/lb
Italian sausage	Links \$2.00/lb - Bulk \$1.50/lb
Smoking fee - hams, bacon, hocks	\$1.50/lb

PLANNING NOTES

- Fresh sausage has a 10 lb total minimum.
- All meat is vacuum sealed. Paper wrapping is not offered.
- Call the shop to confirm scheduling, availability, and final instructions.