

<p>Beef</p> <ul style="list-style-type: none"> • Farm Site Butchering.....\$105.00 <ul style="list-style-type: none"> Emergency Call Weekdays.....\$155.00 Emergency Call Weekends.....\$175.00 • Cutting & Wrapping.....\$ 0.75 per / lb • Grinding..... Included • Jerky.....\$ 6.00 per / lb • Dried Beef.....\$ 5.50 per / lb • Stewmeat.....\$ 4.50 per / 10 Pounds • Splitting.....\$ 4.50 per / Quarter *Boneless steak cut.....\$.05 per / lb 	<p>Pork</p> <ul style="list-style-type: none"> • Farm Site Butchering.....\$65.00 <ul style="list-style-type: none"> Hogs over 300lbs hanging \$80.00 • Cutting & Wrapping.....\$ 0.75 per / lb • Grinding..... Included • Curing Ham & Bacon.....\$ 1.00 per / lb • Regular Brats.....\$ 3.70 per / lb • Breakfast Links.....\$ 3.90 per / lb • Homestyle Pork Sausage.....\$ 2.65 per / lb • Seasoned Bulk Patty Sausage...\$ 1.75 per / lb • Splitting.....\$ 4.50 per / Half
<p>SHEEP.....\$130.00/Sheep includes cut and vac seal</p> <p>(We only do sheep if there is 3 or more OR a Beef to do at the same time)</p>	
<p>Venison</p> <ul style="list-style-type: none"> • Processing\$110.00/Deer • Capes.....\$ 20.00 • Jerky.....\$ 6.00 per / lb • Dried\$ 5.50 per / lb • Vacuum Packaging.....\$.45 per /lb <p>***Vac Charge for steak and roast cut***</p>	<p>Gourmet Meats. (Includes: Additives, Seasoning, and Smoking)</p> <ul style="list-style-type: none"> • Jerky.....\$6.00 • Dried.....\$5.50 • Polish and Brats.....\$ 3.50 per / lb • Ring Sausage..... \$ 3.70 per / lb • Summer Sausage..... \$ 3.70 per / lb • Hot dogs and Sticks.....\$ 3.70 per / lb Breakfast Links\$ 3.90 per / lb