# **Pricing for Custom Processing:**

## Beef

\$1.00 per pound hanging weight.

\$80.00 slaughter fee

\$.75 per pound to make 1/3 lb. patties in 5# sleeves with 16 patties.

## **Pork**

\$1.00 per pound hanging weight.

\$60.00 slaughter fee

\$.75 per pound to make 1/3 lb. patties in 4# sleeves of 16 patties.

\$.75 per pound to make brats (minimum of 25#)

## Lamb/Goats

\$1.00 per pound hanging weight.

\$60.00 slaughter fee

#### **Deer- GRIND ONLY**

\$1.00 per pound of already cleaned meat.

\$1.00 per pound for beef or pork fat added.

\*\* We do not accept the carcass must be cleaned and off the bone ready for grinding.

**Below this is HOW TO FILL OUT YOUR CUSTOM ORDERS** 



## **How To Place a Custom Order**

Customers can order almost anything at any quantity:

- i. Specify how thick you want your steaks/chops and how many per package. Standard Locker cuts are ¾" and ½" is about as thin as we can go. Standard packaging is 2 per package except for bigger cuts like Sirloin and Round Steaks. You can get more than 2 per package
- ii. Specify your roast size. We can cut them 1.5, 2, 3# or more. 3# is standard crock pot size. They will be wrapped 1 per package.
- iii. For your ham you can leave it whole, cut it in half, or into smaller 3# roasts, ½" steaks or we can tenderize them into pork cutlets.
- iv. Fresh side can be left whole, cut in half, or sliced in 1 or 2# packages.
- v. Ground Beef is packaged in 1, 1.5, or 2# tubes. Ground Pork or Sausage is in 1# tubes.
- vi. Stew Meat comes in 1, 1.5, or 2# packages.
- vii. Patties come in 5# sleeves of 16 patties. Beef patties are 1/3 lb. and Pork patties are 1/4 lb.
- viii. Let us know if you would like anything boneless that would normally have a bone in them. For chops or fillets you can let us know if you would like them straight cut or butterflied.

## **REMINDERS:**

Any cut you do not specify will go toward your ground. When you call in your cuts our team members will be happy to advise you on any questions you may have.