

# 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



