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## Processing Prices

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Beef Slaughter/Disposal	\$100
Slaughter & Chill Only	\$150
Hog Slaughter/Disposal	\$70
Slaughter & Chill Only	\$110
Sheep, Lamb, Goat Slaughter/Disposal & Process	\$150
Slaughter & Chill Only	\$90
Emergency Slaughter Fee	\$100
Splitting Fee                      (Splitting less than a whole hog or ½ beef)	\$10
Processing/Packaging Fee per lb. – up to 1000 lbs.	\$0.90
Processing/Packaging Fee per lb. – over 1000 lbs.	\$0.93
Processing/Packaging Fee per lb. – over 1100 lbs.	\$0.95
Processing/Packaging Fee per lb. – over 1200 lbs.	\$0.98
*Packaging Individual Steaks adds \$0.15 to the processing fee	
Beef Grinding/Packaging per lb.                      Average 85/15% Lean	\$0.25
Pork Grinding/Packaging per lb.	\$0.25
*Add Seasoning (Sausage)	\$0.35
Vacuum Package Ground Beef/Pork/Sausage per lb.	\$0.45
Patties per lb. (Beef, Pork, Sausage)	\$1
Deboning Fee per run	\$5
Tenderize/Slice/Stew/Kabob/Fajita per lb.	\$1
Save Bones per lb.	\$0.75
Save Fat/Tallow per lb.	\$0.65
Offal's per lb.	\$0.50
Curing per lb.	\$1.75
Slicing per Bacon (Uncured)	\$5
Steak Upgrade (anything not listed on cut sheet)	\$20



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## Specialty Product Prices with Processing

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**All Require 25 lb. Minimum per Flavor/Batch**

**All Prices per lb.**

Whole Muscle Jerky per wet weight lb.	\$5
Snack Sticks	\$3
with Cheese	\$4.50
Summer Sausage	\$2
with Cheese	\$3.50
Dried Beef	\$2
Fresh Brats	\$2
with Cheese	\$3.50
Smoked Brats	\$3
with Cheese	\$4.50
Bacon Burger	\$1
into Patties	\$2

Other specialty items may be available upon request.

All Prices Subject to Change without Notice.

Payment is due at time of pickup.

Pickup is required within 7 days of notification.

Storage fees of \$10 per week will be charged after 7 days.

Product left past 30 days of notification becomes property of Pickrell Locker & Smokehouse & will be donated to a local pantry or family in need.

Thank you for your business.