

Custom PORK Order

Processing Pricing

Slaughter/Disposal fee	\$80.
Splitting Fee (1/2 hog)	\$10.
Processing Fee (per lb.)	\$1.10
Seasoning Fee (Sausage per lb.)	
• Breakfast / Italian	\$0.55
• Hot Breakfast / Hot Italian	\$0.60
• Maple	\$0.75
Slaughter & Chill Only	\$120.
Emergency Slaughter Fee	\$100.
Vacuum Pkg Ground (per lb.)	\$0.50
Deboning Fee (per run)	\$5.
Slicing per Bacon (uncured)	\$5.
Cutlets (per lb.)	\$1.25
Patties (per lb.)	\$1.10
Keep Bones (per lb.)	\$1.
Keep Tallow (per lb.)	\$1.
Keep Offal's (per lb.)	\$1.

Curing:

- per Loin \$35.
- per Ham \$35.
 - Deli-ham +\$20.
- per Hock \$8.
- per Shoulder Bacon \$20.
- per Bacon (Original) \$25.
 - Peppered Bacon +\$10.
 - Jalapeno Bacon +\$10.
 - Sweet Maple Bacon +\$15.

Pricing effective: 08/27/2025

All Prices subject to change at any time & without notice

Processing payments are due at the time of pick-up

Pick-up is required within 7 days of notification

Storage fees of \$20. per week will be charged after 7 days

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

See the Specialty Product Pricing Sheet for additional information.

Call or email for any clarification or questions!



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