



Processing Prices

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)	\$0.50
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



PICKRELL LOCKER & SMOKEHOUSE

Specialty Product Prices with Beef/Pork Processing

All Require 25 lb. Minimum per Flavor/Batch

All Prices per lb.

Whole Muscle Jerky per wet weight lb.	\$7
Snack Sticks	\$4
with Cheese	\$4.50
Summer Sausage	\$4
with Cheese	\$4.50
Dried Beef	\$5
Fresh Brats	\$3
with Cheese	\$3.50
Smoked Brats	\$4
with Cheese	\$4.50
Bacon Burger	\$1
into Patties	\$2

*Please note that all cooked products are billed off of starting weight & have varying shrinkage during the cooking process.

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 \$20 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.