



PICKRELL LOCKER & SMOKEHOUSE



We seek to provide the highest quality meat processing with a focus on respecting your animals, investment, passion, & product.

Service		Price
Beef Slaughter		\$75
Hog Slaughter		\$50
Sheep, Lamb, Goats Slaughter		\$50
Emergency Slaughter	In addition to animal slaughter fee	\$50
Splitting Fee - Per Person	Less than ½ animal	\$10
Processing Fee	Based on hot carcass hanging weight	\$0.70/lb
Processing - Sheep, Lamb, Goats (\$45 min.)	Based on hot carcass hanging weight	\$0.70/lb
Grinding	85% lean, unless specified	\$0.15/lb
Burger – 1 lb Tubes		\$0.05/lb
Deboning Fee – Per Run		\$5.00
Sausage	Grinding included	\$0.50/lb
Patties	20 lb. minimum	\$0.50/lb
Specialty Patties	Pricing based on flavors	
Sausage Links	Seasoning and grinding included	\$2.00/lb
Cubing Fee – Beef or Pork		\$0.50/lb
Stew or Canning Meat		\$0.50/lb
Soup Bones		\$0.50/lb
Basic Curing – Slab Bacons		\$1.00/lb
Injection Curing – Hams, Shoulder Bacon, & Smoked Pork Chops		\$1.00/lb
Snack Sticks	25 pound minimum	\$2.50/lb
Snack Sticks with Cheese	25 pound minimum	\$4.00/lb
Whole Muscle Jerky	25 pound minimum	\$5.00/lb
Dried Beef		\$7.50/lb

All prices subject to change.

Please pick up processing promptly after being notified.

Storage Fee of \$10 per week starts 14 days after notification.

Finished product left 60 days will be donated to a local charity or family in need in Gage County.

Thank you for your business.