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## **PRICING**

*Current Schedule, effective for all new bookings from 11/1/2021 (see website for updates)*

### **Beef and Pork:**

Basic/Exempt Freezer Beef cut sheet	\$0.80 per pound
• Individually packed cuts	\$35 per animal
Standard Retail cut sheet	\$0.95 per pound
• Includes weigh and label and individually packed cuts	

### **Lamb and Goat:**

Flat fee (min 8 at a time):	
carcass > 75 pounds	\$130 per animal
carcass < 75 pounds	\$110 per animal

### **Additional Processing:**

(Added charges per pound based on package weight of applicable product)

Seasoned bulk sausage (50 lbs. batch size)	\$0.25 per pound
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Additional charges for special services/requests:

- Portion cutting by weight (+/- 2oz) \$0.75 per pound
- Cubing & cutting (kabobs, beef tips, stir fry) \$0.25 per pound
- Stew beef & cube steak over 20 lbs. \$0.25 per pound
- Burger patties (50 lbs. minimum) \$1.00 per pound
- Special custom cuts (tomahawks, frenched racks, etc.) **call for quote**

### **Packaging:**

- Boxing – labor to box finished product \$2 per box
- Customer provided packaging **call for quote**
- Custom logo & label setup/change (one-time charge) \$250

### **Fee Schedule:**

- \$25 fee (or forfeiture of deposit) applied to cancellations within 14 days of appointment, and a \$50 fee for no-shows, to offset the cost of lost production
- A \$30 fee is charged for late delivery of cut sheets
- \$175 red-tag fee (see USDA requirements on BSE containment and birth records under Drop-Off and Slaughter below)

**Payment is expected at time of pick-up - cash or check only.** Members and customers with outstanding bills may be prevented from picking up product or booking future appointments until the bill is settled.