



## Tier 2 Processing Prices as of 11/27/2021

Tier 2 pricing is for all specialty and restaurant cuts and any requests for non-traditional butcher cuts that are not on our cutting instruction form.

*Prices subject to change without notice*

### 4 options for labeling:

- 1. Not For Sale :** Wahoo Locker labels will be used, product name will be printed. Labels will say “Not For Sale” as these packages are not intended to be for resale. There are no extra fees for this option.
- 2. USDA Inspected:** Wahoo Locker labels will be used, every package will have the product name as well as the net weight printed on it. Every package, including ground meat, will be labeled this way. There are additional fees for this option (see below \*).
- 3. USDA Inspected using customers private label:** Customers will provide the labels to be used on every package. We will print the product name as well as the net weight on the label and all packages will be labeled, including ground meat. There are additional fees for this option (see below \*).
- 4. USDA Inspected using Wahoo Locker Labels “processed for your farm name”:** Wahoo Locker labels will be used and your name will be printed under “processed for”. We will also print the product name as well as the net weight on all packages, including ground meat. There are additional fees for this option (see below \*).

**\*Any additional work required by Wahoo Locker for label changes will be charged \$60.00 per hour.**

BEEF	PRICE	PORK	PRICE
Butcher	\$95.00	Butcher	\$65.00
Processing per lb.	\$1.11	Processing per lb.	\$1.11
Over 900 lb. per lb.	\$1.12	Butcher and Hang	\$85.00
Over 1000 lb. per lb.	\$1.14	½ Hog, add	\$5.00
Over 1100 lb. per lb.	\$1.16	Link Sausage per lb.	\$1.75
Splitting Halves per ¼	\$10.00	Curing per lb.	\$1.25
Butcher and Age (No Cut)	\$140.00	Bacon Slicing per 1/2	\$5.00
Steakettes	\$1.00	Sausage Patties	\$1.00
Patties	\$1.00	Saving Tallow per lb.	\$0.75
Dried Beef or Corned Beef per lb.	\$4.00	*USDA Fee	\$30.00
Saving Tallow per lb.	\$0.75	*Sausage or ground pork.	\$ .30
*USDA Fee	\$30.00	*Vacuum package ground pork (includes labeling) – Exact weight	\$ .50
*Ground beef – Random weight	\$ .30	Pulled Pork from own hog (starting weight)	\$2.50
Vacuum Package Ground Beef per lb. (includes labeling) – Exact weight	\$ .50	Organic Fee per lb.	\$0.15
Organic Fee per lb.	\$ .15	<b>All Natural Bacon</b>	\$2.50
Saving Bones per lb.	\$ .75	<b>LAMB &amp; GOATS</b>	
1 Per Package Fee Per ¼	\$5.00	Slaughter only	\$40.00
		Slaughter and cut up	\$120.00

<b>MEAT BROUGHT IN FROM HOME</b>	<b>PRICE</b>
Home cure per lb.	\$2.00
Grind and season pork per lb.	\$2.00
Smoking Turkeys per lb.	\$1.50
Meat cut and packaged per lb.	\$1.50
Grind and package meat from home	\$1.75
Fatty Pork per lb.	\$2.00
Beef Tallow per lb.	\$2.00
Lean Pork per lb.	\$3.00
81% Burger per lb.	\$3.50
Heart pet consumption per lb.	1.00
Kidneys pet consumption per lb.	\$1.00
Liver whole no slicing pet consumption per lb.	.50