



Tier 1 Processing Prices as of 8/26/2024

Tier 1 pricing is for all traditional butcher cuts – anything specialty (not on our cutting instruction form) is Tier 2

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	\$125.00	Butcher	\$75.00
Processing per lb.	\$1.07	Processing per lb.	\$1.07
Over 900 lb. per lb.	\$1.08	Butcher and Hang	\$110.00
Over 1000 lb. per lb.	\$1.10	½ Hog, add	\$5.00
Over 1100 lb. per lb.	\$1.12	Link Sausage per lb.	\$1.75
Splitting Halves per ¼	\$10.00	Sausage Patties	\$1.50
Butcher and Age (No Cut)	\$170.00	Saving Tallow per lb.	\$1.00
Steakettes	\$1.50	*USDA Fee	\$40.00
Patties	\$1.00	*Ground pork – Random weight	\$.30
Dried Beef per lb.	\$4.00	Pulled Pork from own hog (starting weight)	\$2.50
Saving Tallow per lb.	\$1.00		
*USDA Fee	\$40.00	Curing:	All-Natural Curing:
*Ground beef – Random weight	\$.30	Hams ea.	\$35.00 \$50.00
Saving Bones per lb.	\$1.00	Bacon ea.	\$25.00 \$35.00
1 Per Package Fee Per ¼	\$5.00	Hocks ea.	\$8.00 \$12.00
LAMB & GOATS		Loins ea.	\$35.00 \$60.00
Slaughter only	\$50.00	Flavored Bacon ea.	\$30.00 \$40.00
Slaughter and cut up	\$140.00		

MEAT BROUGHT IN FROM HOME	PRICE	CONCESSION STANDS	PRICE
Grind and season pork per lb.	\$2.00	Wahoo Wieners	\$.80 each
Smoking Turkeys ea.	\$35.00	Fresh Brats	\$1 each
Meat cut and packaged per lb.	\$2.00	Smoked Brats	\$1.50 each
Grind and package per lb.	\$2.00	¼ lb hamburger patties	\$1.25 each
Fatty Pork per lb.	\$2.00	1/3 lb hamburger patties	\$1.50 each
Beef Tallow per lb.	\$2.00		
Lean Pork per lb.	\$3.00		
81% Burger per lb.	\$3.50		
Patties from home per lb.	\$1.90		
Liver- No slicing per pound	\$.50		
Curing:			
Hams ea.	\$35.00		
Bacons ea.	\$25.00		
Hocks ea.	\$8.00		
Loins ea.	\$35.00		
Flavored bacons ea.	\$30.00		
All-Natural Curing:			
Hams ea.	\$50.00		
Bacons ea.	\$35.00		
Hocks ea.	\$12.00		
Loins ea.	\$60.00		
Flavored bacons ea.	\$40.00		

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