

# C&L Locker Co.

## DOMESTIC SLAUGHTER & CUSTOM PROCESSING PRICES

Effective February 1, 2024

### Slaughter Pricing

Beef \$150/head  
Hogs \$80/head  
Lambs/Goats \$60/head<sup>1</sup>

### Live pick-up with stock trailer<sup>2</sup>

All species \$20/hd minimum

<sup>1</sup>An additional \$10/head will be applied on slaughter charges for lambs/goats that arrive at the shop unshorn or have a fiber length longer than 1.75".

<sup>2</sup>Animals picked up more than 30 miles from C&L Locker and/or animals difficult to load may incur additional charges. Charges are assessed in a case-by-case manner.

- **Offal:** If offal meats are desired, we must be notified prior to slaughter.
- **Cleaning fee:** Carcasses cut by C&L Locker but slaughtered elsewhere may incur a cleaning fee. Fees are assessed in a case-by-case manner.
- **Order splits:** Order splits must be requested prior to cutting & wrapping. Any order needing split after this point in processing will incur a \$20/split fee. Beef can be split into halves or quarters, hogs can be split into halves, and lambs/goats can be split into halves.

### Custom Processing Information and Pricing

Cuts and fresh link sausages will be wrapped in film and paper. Bacons, hams, and smoked link sausages will be vacuum sealed. Burger and bulk sausages will be stuffed into plastic tubes. Hamburger patties will be packaged in clear poly bags and twist-tied shut.

#### Beef Cut & Wrap

\$1.05/lb, charged on carcass weight

- Any whole carcass weighing 428 lbs or less will result in a flat minimum processing charge of \$450/hd rather than a per pound charge.
- We offer formed hamburger patties for an additional \$0.75/lb, minimum 10 lb per order.
- A \$2.00/hd Idaho Brand fee is applied to any beef coming to the shop from within Idaho. Cattle from other states should arrive with a brand slip.

#### Hog Cut & Wrap

\$1.05/lb, charged on carcass weight

- Any whole carcass weighing 142 lbs or less will result in a flat minimum processing charge of \$150/hd rather than a per pound charge.
- Curing/smoking is \$1.00/lb and based on the raw weight of legs, bellies, shoulders, etc.
- Slicing is \$1.00/lb and based on the raw weight of legs, bellies, shoulders, etc.
- Bulk sausage flavors: breakfast (default), Italian, chorizo (add'l \$0.75/lb)
- Linked sausages are available starting at an additional \$2.35/lb.
- A maximum of 2 sausage flavor choices are permitted per half hog (4 per whole hog).

#### Lamb/Goat Cut & Wrap

\$1.05/lb, charged on carcass weight

- Any whole carcass weighing 71 lbs or less will result in a flat minimum processing charge of \$75/hd rather than a per pound charge.

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