

KNIGHTSTOWN LOCKER MEATS CATERING
KNIGHTSTOWN LOCKER, INC.
PROCESSING PRICES

BEEF	CHARGES
Environmental Fee	\$15.00
Slaughter Fee	\$40.00

Beef Price Based on Dressed Weight

Whole Beef*	\$0.62/#
Half Beef*	\$0.62/#
Quartered Beef*	\$0.67/#
Ground Beef Patties*	\$0.70/#

*There is a 15# minimum on ground beef patties

*Sides over 400# will be charged an extra \$.05/#

SHEEP & GOATS	CHARGES
Environmental Fee	\$ 10.00
Slaughter Fee	\$ 80.00

HOG	CHARGES
Environmental Fee	\$8.00
Slaughter Fee	\$16.00

Hog Price Based on Live Weight

Whole Hog**	\$0.60/#
Half Hog**	\$0.65/#
BBQ Hog	\$0.30/#

Curing:

Hams, Loins, or Shoulders	\$12.00 Each
Sides	\$6.50 Each
Jowl	\$2.00 Each
Shanks	\$1.50 each
Smoked Sausage:Rope or Skinless	\$1.00/#
Fresh Brats	\$1.00/#
Breakfast Sausage Patties	\$1.50/#
Breakfast Sausage Links	\$1.50/#

10# minimum on Smoked Sausage, Patties, Links, and Brats

Ground Sausage Choices:

Cajun, Country Style, Hot, Italian (Spicy/Mild), Mild, Ground Pork

1 type ground sausage per half hog

FOR YOUR INFORMATION: EXAMPLE OF PROCESSING LOSSES

Slaughtering Losses (blood, hide, feet, offal)	33-35% (Average 40-43%)
Cooler Shrinkage (moisture evaporation)	3-10% (Average 5-6%)
Cutting Loss (bone removal, suet)	20-40% (Average 20-40%)

Live Steer Wt.	1,000 lbs
Slaughter Loss 40%	-400 lbs.
	600 lbs.
Cooler Shrinkage 5%	-30 lbs.
	570 lbs.
Cutting Losses 25%	-142 lbs.
Packaged Meat (Approx)	428 lbs.

If you have questions, PLEASE ASK. All meat is vacuum packed. NO charge for cubing or bone removal or grinding.

Effective January 26, 2015