

BRANDING IRON BUTCHER SHOP
(as of August 2022)

PRICE LIST

Note:

Pricing by weight is determined by Hanging weight (after slaughter, hide removal and evisceration).

BEEF

Slaughter Fee	\$110
Standard Cut & Wrap	\$0.98/lb.
Custom Cut	\$1.15/lb.
Tongue, Liver, Heart, Kidney, Ox Tail	\$1.10/lb.

PORK

Slaughter Fee	\$100
Standard Cut & Wrap	\$1.00/lb.
Custom Cut	\$1.15/lb.
Seasoned Sausage (1 grind)	\$1.00/lb.
<i>additional grinds (different seasonings)</i>	\$65 each
Bacon/Hams cured/smoked	\$1.15/lb.

LAMB / GOAT

Slaughter Fee	\$75
Standard Cut & Wrap	\$1.00/lb.
Custom Cuts	\$1.15/lb.
Minimum Fee (per animal)	\$160

WILD GAME

- 1st come First Serve-Limited Space.
- Call for availability.
- Please remember to chill immediately and leave hide intact when possible
- The Butcher reserves the right to refuse carcasses or meat that is determined to be unusable, excessively dirty with ingesta, fecal matter, hair, or other.

Venison/Antelope

Per animal \$190
includes cut and wrap of backstrap/tenderloins, and fresh grind

Elk/Moose/Bear

Per animal TBD
Standard Cut & Wrap Cut \$1.50/lb.
Custom Cuts \$1.80/lb.

Other Services

Smoked products/Jerky/Snack Sticks TBD
Caping or other special requests for the hide \$125 minimum
Beef/Pork Suet \$2.50/lb.
Grinding/packaging service (year-round) \$85 up to 100lbs.
\$1.10/lb after the first 100lbs