



Current Shop Prices

All prices are based off of the finished cut weight, not the hanging or live weight. With this way you will be paying for only what you walk out of the store with. Average wait time for orders is 4-6 weeks; variable include availability from our farmers and our processing schedule.

Beef (whole, half, or quarter)

Our beef average around 1200 lbs live, 720 lbs hanging weight. This will yield around 360 lbs of finished meat on a whole beef*. (Divide finished weight by ½ or ¼ for smaller orders)

Raised locally, conventionally, and \$7.58 per pound
Without any added hormones - \$7.89 per pound hindquarter only

Hogs (whole or half)

Our hogs average around 250 lbs live, 175 lbs hanging weight. This will yield about 120 pounds of finished meat on a whole hog*. (Divide finished weight by ½ for smaller orders)

Raised locally, conventionally, \$5.09 per pound **(this includes basic processing and your choice of salt, pepper, sage, and/or red pepper sausage)*
Without any added hormones -

Large Roaster Hog - \$1.25 per pound (Live Weight 200 lb +)
Plus \$45 slaughter and waste removal

Small Roaster Hog - Call for a quote

Lamb (whole or half)

Our local lambs average around 80 lb live, 50 lbs hanging weight. This will give you about 30 lbs of finished meat on a whole lamb*.

Raised locally,
Without any added hormones - \$11.99 per pound subject to Availability
Chicago Slaughtered - \$11.29 * *Average hanging weight 70 lb , 45 lb finished.*

* Please keep in mind that all weights are based off of an average weight and standard cuts. Actual amounts may differ.

Extra Charges for beef, hogs, and lamb

Large Links - \$1.45 per pound
Breakfast (small) Links - \$2.19 per pound
Premium Seasonings - \$.50 per pound (Sweet/Hot Italian, Bratwurst, Chorizo, Polish, Andouille, Garlic/Rosemary)
Patties - \$.75 per pound
Curing and Smoking - \$.99 per pound green (fresh) weight
