



Wood Farms

Custom Livestock Processing

Buying Livestock from Us

Rates include cost of animal, slaughter, and processing. Processing option rates apply.

Beef: Whole, Half	\$5.00/#
Beef: Split Half	\$5.20/#
Beef: Front Quarter	\$5.40/#
Beef: Hind Quarter	\$5.10/#
Hog: Whole, Half	\$3.45/#
Hog: Plain Roaster	\$3.05/#

State Inspected Slaughter & Processing,

currently excludes Smoking processes.

BEEF Rates

Disposal	\$20/head
Spilt-Half Fee	\$5/quarter
899 lbs. or less	
Slaughter	\$80/head
Processing	\$0.65/#
900 lbs. or more	
Slaughter	\$100/head
Processing	\$0.75/#

ROASTER HOGS

(Hog Purchased from or Slaughtered by Krider's)

Roaster Hog Slaughter	\$65/head
Disposal	\$10/head
Cut in 6 Pieces	\$5/head
Pump Only	\$0.50/#
Cook	\$0.75/#
Pull/Carve	\$0.75/#

BUFFALO Rates

Disposal	\$20/head
Spilt-Half Fee	\$5/quarter
899 lbs. or less	
Slaughter	\$110/head
Processing	\$0.65/#
900 lbs. or more	
Slaughter	\$130/head
Processing	\$0.75/#

HOG Rates

Disposal	\$10/head
299 lbs. or less	
Slaughter	\$60/head
Processing	\$0.65/#
300-399 lbs.	
Slaughter	\$70/head
Processing	\$0.75/#
400 lbs. or more	
Slaughter	\$80/head
Processing	\$0.75/#

Goats, Sheep

Slaughter & Processing	\$105/head
Disposal	\$5/head

Alpaca, Llama

Slaughter	\$80/head
Processing	\$0.65/#
Disposal	\$5/head

See reverse side for more processing options & rates. Rates subject to change without notice.

... more Custom Livestock Processing

All Smoked Items will be labeled as NOT FOR SALE**

Includes: general smoked items, snack sticks or hunter's sausage, summer sausage, jerky or beef strips.

Standard Custom Processing Options

Smoking**	\$0.50/#
Cube/Tenderize	\$0.35/#
Patties	\$0.50/#
Extra Boning/Trimming	\$0.25/#
Double-Wrap	\$0.20/#
Vacuum Pack	\$0.60/#
Add weights to labels	\$0.10/#
5# Patty Boxes	\$1/box

Other Beef Options/Requests

(minimum weights may apply)

Jerky**	\$6/#
Summer Sausage**	\$8.50/stick

Standard BEEF Cuts

Round: steaks, cube steak, or burger
Sirloin Tip: steaks, roasts, or burger
Sirloin: steaks or burger
T-bone, or Filet & Strip: steaks or burger
Rib: steaks, eyes, or burger
Swiss: steak or burger
Chuck: roasts, steaks, or burger
Arm: roasts, steaks, or burger
Rump: roasts or burger
Ground: 1, 1.5, 2# Bulk; 1/5, 1/4, 1/3# Patties
Offals: Heart, Liver, Tongue, Tail
Neck Bones
Yes or No items: Boiling Beef, Short Ribs, Stewing Beef, Cube Steaks

Farm Kill/Slaughter & Other Rates

F.K. Beef Handling	\$40/head
F.K. Hog Handling	\$30/head
F.K. Processing	\$0.75/#
F.K. Roaster Pump Only	\$0.75/#

Other Hog Options/Requests

(minimum weights may apply)

Seasoning	\$6, 0-25#; \$0.25/#, >25#
Stuffed (in casing)	\$0.50/#
Twisted (in casing like brats)	\$0.50/#
Specialty Bacon**	\$5.00/side
Smoked Sausage** Stuffed+Smoke+Season	
Bratwurst	Twisted+Season
Smoked Boneless Ham** ..	\$2/casing+Smoking
Lard w/Cracklins** ...	\$1.35/#, 5# increments
Finished Pulled Pork**	Pump+Cook+Pull

Standard PORK Cuts

Loins: chops, roasts, (cube) tenderloin, or sausage
Boston Butt (Shoulder): steaks, roasts, or sausage
Picnic (Shoulder): steaks, roasts, or sausage
Hams: steaks, roasts, or sausage
Hocks: whole or sausage
Side/Belly: whole, sliced, or sausage
Jowl: sliced or sausage
Spare Ribs and Neck Bones
Offals: heart, liver
Lard: Yes or No
Ground: seasoning (plain, Italian, mild, Kentucky, salt & pepper, bratwurst); 1, 1.5, 2# bulk; 1/5, 1/4, 1/3# patties; stuffed; twisted.

All fees and rates subject to change without notice. Minimum weights may apply.