



CUSTOM PROCESSING

All Year-Round Mon-Sat 7am -7pm Sunday 10am -7pm

P O R K • B E E F • L A M B • G O A T S

Just like our game processing, Custom Processing is now offered all year round. From livestock freezer sales to your very own farm raised animals we can handle your order from start to finish.

All beef must be killed in a state inspected facility.

BEEF Processing Fee: \$1.25/lb.

Slaughter Fee: \$60

Beef Options:

- *Smoked Sausage: \$2.53 per pound
- *Summer Sausage: \$2.99 per pound
- *Jerky: \$7.99 per pound
- *Added Pork: \$2.72 per pound
- *We can Smoke your Brisket: \$4.00 lb.

PORK Processing Fee: \$1.00/lb.

Slaughter Fee: \$50

Pork Add-Ons:

- *Bacon: \$2.25 per pound
- *Smoked Hams: \$2.00 per pound
- *Smoked Sausage: \$2.53 per pound
- *Pan Sausage: \$2.13 per pound
- *Breakfast Links: \$2.99 per pound
- *Fresh Sausage: \$2.29 per pound
- *Italian Sausage: \$2.29
- *Added Beef: \$3.79
- * Tamales: 6dz \$60.00

POULTRY Processing: Boneless or Whole

Turkey Processing Fee \$1.50 lb.

Boneless:

- *Smoked Sausage: \$2.53 per pound
- *Summer Sausage: \$2.99 per pound
- *Jerky: \$6.99 per pound

Bone-In:

- *Smoked Turkey \$30.00 ea.
- * Freezer Wrap

Chicken

- *Vacuum Pack \$1.25 ea.

Goat/Lamb Processing Fee: \$69.00

Slaughter Fee: \$40

**25 lb. Minimum on All Sausage Products
All Sausage & Jerky Are Priced
by Green Weight**



BEEF:

- Forequarter (150-200).....3.79 lb.
- Hindquarter (100-160).....4.59 lb.
- Half-Calf (250-300).....3.98 lb.

Deposits Required: Half-calf \$400.00
\$200.00 forequarter/hindquarters
Cut Your Way •

PORK:

- Half (70-80).....2.99 lb.
- Whole (140-160).....2.99 lb.

see above for additional charges

Deposits Required: Half/Whole \$100
Cut Your Way •

Processing Details:

- * Basic processing fee covers all fresh cuts and ground products
- * Orders are cut and packaged to your specifications
- * All order will be vacuum-sealed at no extra charge

Additional Processing Options:

- * Orders may be split once per a customer A&B for an additional \$.25lb.

After dropping your animal off please call to let us know so we can schedule a pick up and take your order. Cutting Cards and price sheets can be emailed upon request or find them on the website. Orders can be called in or emailed to customprocessing@bellvillemeatmarket.com, once it has been reviewed we will call or email with any questions to confirm your order.