



# FREEZER MEAT ORDER GUIDE

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## WHY FROZEN?

Everything is cut and packaged to your specifications. We vacuum pack, box up, and fresh freeze your entire order. When you pick up your order, it is ready to go directly in your freezer. Our vacuum packing is rated for 3 years in the freezer.

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## HOW TO ORDER

We suggest your first order be taken in person, which normally takes 20-30 minutes. We recommend scheduling a time in advance with Cheryl or Jamie, days during the week are usually best. A cash deposit is required at the time of your order.

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## PAYMENT

The price per pound given is for the hanging weight, before it has been broken down to your specifications.

The price per pound is locked in at the time we have your deposit. Until we have your deposit, the price is subject to change. Please call for current prices.

Required Deposit \$100 - \$200 minimum. Some people choose to pay most of the order off before it's even done (your choice, not required).

Cash only sales. Checks may be accepted for a deposit if submitted at least 3 weeks before your order will be done. **Sorry, no credit cards or debit cards.**

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## TIMING

We do our Freezer Beef, Lambs, and Hogs year-around.

We normally give a time frame, at the time the deposit is given, as to how long it will be before your order will be completed. Please understand that sometimes we do get pushed back a week or two for other reasons. (Holidays, etc.)

We'll call you the week we are planning to do your order to confirm it will work for you to pick up that Friday, Saturday, or Sunday (whenever the order will be complete). Then we normally call you back as soon as we have your total amount due at pickup. We try to give at least 2-3 days so you can easily get to the bank to get the exact amount you need.

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## REORDERS

After your first order has been completed, and you would like to re-order, we can easily do so over the phone. Please be prepared to let us know if you would like any changes made to your original order. You will still be required to drop off your deposit before you're officially in line, but it can be done quickly and easily if we already have your order written up.



# FREEZER MEAT ORDER FORM

## FREEZER BEEF

An entire beef weighs around 800 lbs.

Half a beef will ordinarily yield 50 to 60 lbs of ground, but every animal is different.

Extra costs may apply if you choose to have a large portion of regular cuts ground.

Half Beef	(roughly) 400 lbs	X \$ _____ = \$ _____
Split Half Beef	(roughly) 200 lbs	X \$ _____ = \$ _____
Beef Patties		\$1.00 lb X \$ _____ = \$ _____

## FREEZER LAMB

An entire lamb weighs around 60 to 75 lbs.

An entire lamb will ordinarily yield 3 to 4 lbs of ground, but every animal is different.

Whole Lamb	(roughly) 70 lbs	X \$ _____ = \$ _____
Half Lamb	(roughly) 35 lbs	X \$ _____ = \$ _____

## FREEZER PORK

An entire Hog weighs around 180 to 200 lbs.

An entire hog will ordinarily yield 30 pounds of sausage, but every animal is different.

Available with skin on if requested (price may be slightly different per pound).

Included in price (bulk): Ground Pork, Mild Country Sausage, Mild or Hot Italian Sausage.

Whole Hog	(roughly) 200 lbs	X \$ _____ = \$ _____
Half Hog	(roughly) 100 lbs	X \$ _____ = \$ _____
Smoking (Ham, Bacon, etc.)		\$1.30 lb. X \$ _____ = \$ _____
Regular Bacon		\$1.30 lb. X \$ _____ = \$ _____
Cajun Andouille & Mexican Chorizo (bulk)		\$0.50 lb X \$ _____ = \$ _____
Linking Sausages		\$0.50 lb X \$ _____ = \$ _____
Mild Country Sausage Patties		\$1.50 lb X \$ _____ = \$ _____