



Slaughter and Processing Fees

Arroyo Grande Meat Co. (AGMC) is a state inspected, USDA-certified processing facility. As such, we are able to slaughter and process domestic animals and wild game for private consumption only. We **cannot** process for resale or retail purposes.

We **do not** slaughter animals for disposal or any other reason besides consumption by the purchasing party and we **do not** slaughter for processing by other facilities. (If we slaughter, we process.)

Slaughter Fees: A.G.M.C. charges a fee for the slaughter of all domestic animals. This fee is non-refundable, and is due (collected) at the time of slaughter. **Processing and packaging** are charged separately and are not included in the Slaughter Fee. See below for details:

- *Beef:* **\$200.00+/-**
- *Lamb:* **\$175.00** (includes processing, see below for details)
- *Hogs:* **\$150.00+/-** -- *Goat:* **\$175.00** (includes processing, see below for details)
- Splitting orders will cost an additional \$50.00 per split.

Processing and Packaging Fees for Domestic animals:

AGMC packages, freezes and boxes all product for each customer. We will call you once when ready and you will have 1 week (7 days) to pick up your items. We will hold the boxed product in our freezer for the first week at no charge. After the 1st week, if the product is not picked up, the customer will incur a storage fee of **\$10.00 per box, per day** for each additional day up to 7 days. **After that product will be donated to charity.**

Beef

\$1.35/lb. (Based on the final Hanging Weight of the animal.)

Standard cutting includes the following cuts: (actual cutting determined prior to processing; not all cuts are available from every animal; size and quality will determine the final cutting). Beef hanging longer than 14 days have a \$10 per day hang fee added.

(continued)

Beef with hang weight of more than 800lb additional charge. Non-standard cuttings may accrue additional fees.

- Ribeye/Ribsteak (2 steaks per package at 1" thick)
- T-Bones/Porterhouses (2 steaks per package at 1" thick)
- Chuck roasts/Steaks (1 roast or 2 steaks per package)
- Sirloin Roasts/ Steaks (1 roast or 2 steaks per package)
- Tri Tip/Ball Tip (1 roast per package)
- Round Roasts/Steaks (1 roast or 2 steaks per package)
- Stew Meat (2 lbs. per package)
- Ground Beef (2 lbs. per package)

Domestic Hogs

\$1.³⁵/lb. (Based on the final Hanging Weight of the animal.)

Standard cutting includes following cuts:(actual cutting determined prior to processing; not all cuts are available from every animal; size and quality will determine the final cutting). Nonstandard cuttings may accrue additional fees.

- Chops: Bone In (4 chops per package at 1" thick)
- Spare Ribs (1 rack per package)
- Shoulder Steaks/Roasts (4 per package at 1" thick)
- Country Style Ribs (4 per package)
- Ground Pork (2 lbs. per package)
- **Sausage:** Choice of Country or Italian (*Mild, Hot, or Sweet*, 2 lbs. per package):
• \$2.⁰⁰/lb Bulk; \$4.⁰⁰/lb. Linked, **30lb. minimum per choice**
- **Bacon**
~~\$50.⁰⁰ per set.~~ Hickory Smoked
- **Hams:**
~~25lbs. or less (each): \$50.⁰⁰ per set~~

Lamb/Goat

Processing and packaging is included in the **\$175.00** Slaughter Fee.

Includes the following cuts: (actual cutting determined prior to processing; not all cuts are available from every animal; size and quality will determine the final cutting). Nonstandard cuttings may accrue additional fees.

- Shoulder Chops (4 chops per package at 1" thick)
- Rack (Rib Chops) (4 chops per package at 1" thick)
- Loin Chop (4 chops per package at 1-1/4" thick)
- Leg Roast Bone In (1 roast per package)
- Shanks (2 per package)
- Stew Meat (2 lbs. per package)

Wild Game

The California Department of Fish and Game requires that all wild game processed by AGMC must be skinned and gutted and have **valid tags or head attached**. Please call ahead to check availability and to make sure someone is on site to check in the animal.

Wild Hog/Deer/Elk

- Standard Cutting: **\$175.00** (up to 100lbs.) **+\$2/lb.** over 100lbs.
- Wam-Bam: **\$30.00** / Wrap add **\$20.00**
- Jerk prep (not sliced) **+\$25** per animal
- Bone out- Ground or Country Sausage: For animals under 100lbs.:
\$200.00 Country, Italian (Mild, Hot, or Sweet): **+\$2/lb bulk; \$4/lb. Linked, 30lb. minimum per choice**
- Trim only (**30lb. minimum per sausage choice**) (\$60 minimum charge)
Clean: **\$2/lb.** bulk; **\$4/lb.** linked; unclean trim will not be accepted.