

C & C Processing

Home of BlueValley Brand & Pony Express Ranch

Diller, NE

402-793-5820

www.bluevalleybrand.com

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| Beef Slaughter | \$58.00 |
| Hog Slaughter | 42.00 |
| Lamb Slaughter | 32.00 |
| Lamb Processing (Flat rate, standard cuts) | 63.00 |
| Private Label Fee | 15.00 |
| Splitting fee (anything other than whole hog, whole beef or 1/2 beef) | 6.50 |
| Emergency Kill & Kill ONLY Beef | 70.00 |
| Processing (vacuum packaging) | .65 Lb |
| Grinding | .12 Lb |
| Vacuum pkg ground meat | .12 Lb |
| Patties (grinding extra) | .42 Lb |
| Sausage (grinding included) | .22 Lb |
| Links (seasoning & grinding included) | 1.65 Lb |
| Tenderized or Cubed | .53 Lb |
| Slicing | .80 Lb |
| Curing (pork) | .80 Lb |
| Dried beef (w/ full process) | 1.30 Lb |
| BBQ | 1.60 Lb |
| Skinless Polish | 1.85 Lb (Cheese \$.50 Lb extra) (Cheese & Jalapeno \$.60 Lb. extra) |
| Summer Sausage | 1.85 Lb (Cheese \$.50 Lb extra) (Cheese & Jalapeno \$.60 Lb. extra) |
| Ring Bologna | 2.10 Lb |
| Beef Jerky Ground & Formed | 2.75 Lb |
| Beef Sticks | 2.75 Lb |
| Meat Loaf (All Beef) | 2.10 Lb |
| Elk Processing (Flat rate, carcass, standard cuts) | 175.00 |
| Elk Processing-Quarters | .85 Lb |
| Deer Processing (See deer flyer) | |
| Cure only (beef or pork) | 1.30 Lb |
| Cure and Process (beef or pork) | 1.85 Lb |
| Smoked Turkey | 1.40 Lb |
| Smoke Fish (\$30 Minimum) | 2.00 Lb |

We appreciate all processing to be picked up promptly.
Any meat held longer than 2 weeks will be charged a \$5 storage fee each week it is held.
Any processing held longer than 90 days becomes the property of C & C Processing.

* Prices Subject to Change