

# C & C Processing

## Home of BlueValley Brand & Pony Express Ranch

Diller, NE

402-793-5820

[www.bluevalleybrand.com](http://www.bluevalleybrand.com)

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