1. Slaughter times: BEEF need to be at the locker by 7:30 the morning of kill, they can be dropped off the afternoon/evening before. HOGS, LAMB, GOATS need to be at the locker by 8:30 the morning of kill, they can be dropped off the afternoon/evening before.
2. Dropping off animals: BEEF typically go on the EAST side (1 beef per pen.) HOGS/LAMBS/GOATS typically go on the WEST side (4 animals per pen will fit normally.) After the animal is penned, leave the pen number and contact information in the mailbox. If animals need to be identified by a tag number, please write it on the paper. Good identification of your animal is vital. This is tag numbers—not pen numbers as sometimes, animals need to be moved from pen to pen prior to slaughter. Also, the “black beef” doesn’t really help, as sometimes all the beef are black. Hogs are the same way; if we need to assign a hog to a certain customer, give us a tag number or mark the hog with paint. Do NOT assign hogs based on color and/or “the hog with the white spot goes to….”
3. If you are late to the appointment, $100 per head late fee will be charged.
4. Hogs, lambs & goats are processed the following day. We will use a common cut instruction if we do not hear from you/your customers for processing. The phone line is busy on slaughter days; if you are unable to get through on the phone you can submit processing instructions on our website (and it will come to us automatically.)
5. We do not have freezer space to hold processed meat long term. After 30 days, you will be charged. After 90 days, if your processed meat is not picked up, it will no longer be available to you.
6. All weights are hanging weight. This means the weight of the carcass after the animal is skinned, bled out and gutted. We have no way to measure live weight.