

C & C Processing

Home of BlueValley Brand & Pony Express Ranch

Diller, NE

402-793-5820

www.bluevalleybrand.com

Beef Slaughter	\$55.00
Hog Slaughter	25.00
Lamb Slaughter and PROCESS (Flat rate, standard cuts)	60.00
Private Label Fee	10.00
Splitting fee (anything other than whole hog, whole beef or 1/2 beef)	5.00
Emergency Kill & Kill ONLY Beef	70.00
Processing (vacuum packaging)	.54 Lb
Grinding	.09 Lb
Vacuum pkg ground meat	.08 Lb
Patties (grinding extra)	.30 Lb
Sausage (grinding included)	.18 Lb
Links (seasoning & grinding included)	1.25 Lb
Tenderized, Sliced, Cubed	.25 Lb
Slicing	.50 Lb
Curing (pork)	.50 Lb
Dried beef (w/ full process)	1.00 Lb
BBQ	1.00 Lb
Skinless Polish	1.50 Lb (Cheese \$.50 Lb extra) (Cheese & Jalapeno \$.60 Lb. extra)
Summer Sausage	1.50 Lb (Cheese \$.50 Lb extra) (Cheese & Jalapeno \$.60 Lb. extra)
Ring Bologna	1.85 Lb
Beef Jerky Ground & Formed	2.50 Lb
Beef Sticks	2.50 Lb
Meat Loaf (All Beef)	1.50 Lb
Elk Processing (Flat rate, carcass, standard cuts)	165.00
Elk Processing-Quarters	.75 Lb
Deer Processing (See deer flyer)	
Cure only	.70 Lb
Cure and Process (pork)	1.15 Lb
Cure only	.95 Lb
Cure and Process (beef)	1.40 Lb
Smoked Turkey	1.25 Lb
Smoke Fish (\$20 Minimum)	1.50 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