



Extended Meat Aging Policy

Farm Country Butchery has a standard of hang time for beef and bison of 5-7 days. Most of the advantages of aging well-finished beef will have been achieved by the end of the 5 to 7 days at 34 to 36 degrees Fahrenheit.

If you would like your animal to hang longer than our set standard hang time there will be a \$200.00/head fee to hang up to 14 days. The request for extra hang time must be done at the time of your booking.

Any questions please contact Paul Bentley, aka Chumper.

Contact Information:

- Phone: 715-532-5063
- Email: farmcountrybutchery@gmail.com

Additional Information:

- Website: www.farmcountrybutchery.com
- Address: N2559 Market Road Conrath, WI 54731

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Approved By:

Maniella Hewitt