



# MCBEE MEAT — COMPANY —

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

2190 E Main St Lamoni, IA 50140  
(641) 784-6328 [info@mcbeemeatco.com](mailto:info@mcbeemeatco.com)

## Please read the following info:

- Cut Sheets can be filled out online by visiting [www.mcbeemeatco.com](http://www.mcbeemeatco.com) OR by talking to one of our experienced team members by calling (641) 784-6328.
- No deposit required to schedule an appointment.
- All specialty products are made using our OWN CUSTOM hand crafted recipes - formulated to have superior flavor and no to low sugars leaving you with a healthier, better tasting end product ... the way it should be!
- All fresh cuts are automatically your own meat coming back.
- All ground pork, pork patties, and pork bacon are automatically your own meat coming back.
- All processed sausage and specialty items are commingled unless otherwise stated. For own meat separation on specialty items we require:
  - 50 Lb minimum of meat per item
  - Please request an "own batch" at time of order placement
  - There is an extra \$30.00 own batch fee on each "own batch" item
- Notice for pick-up will be done via text message and/or email
- Any meat that remains in our freezer after 7 days of pick-up notice will incur a fee of \$8 per day.

## PORK PROCESSING FEES

Harvest Fee (any weight) .....	\$59	USDA Inspection Fee .....	\$25
Offal Disposal Fee .....	\$23	Emergency (Off-Schedule) Fee .....	\$50

## PORK PER POUND FEES

Processing (Cut & Package) .....	\$ .89	Slicing Charge .....	\$ .70
Half Hog Fee (flat fee) .....	\$10	Smoking/Curing.....	\$1.00
Grinding .....	\$ .39	Patties (6 oz).....	\$1.05
Tenderizing .....	\$ .40	Soup Bones .....	\$ .75



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If you have ANY questions - please call (641) 784-6328 and  
an experienced team member of ours will be happy to help!

## PORK PROCESSING FEES

### Harvest Fees

\*Based on carcass weight, per hog\*

Harvest Fee (any weight) .....\$59

### Emergency Harvest Fee

Off-Schedule Harvest Fee .....\$50

### Offal Fee

Offal Disposal Fee (per hog).....\$23

### USDA Inspection Fee

USDA Inspection Fee (per hog) .....\$25

### Processing Charges

\*Based on carcass weight, per hog\*

Processing .....\$ .89  
(This includes cutting, wrapping, packaging)

Half Hog Fee (flat fee) .....\$10

### Ground Pork Charges

\*Price per pound\*

Grinding .....\$ .39

Grind w/ seasoning .....\$ .89

Patties (6 oz) .....\$1.05  
(Minimum 25# of patties)

### Extra Charges

\*Price per pound\*

Tenderizing .....\$ .40

Smoking/Curing .....\$1.00

Slicing Charge .....\$ .70

Soup Bones/Dog Bones .....\$ .75

1 Ham Steak per pkg - .....\$25

### Specialty Pork Patties

\*6 Oz Patties, 25 Lb Minimum\*

Breakfast Sausage Patties .....\$3.00

Patties w/ Bacon .....\$3.00

Patties w/ Cheddar Cheese .....\$3.00

Patties w/ Jalapenos & Cheese ....\$3.15

### Pork Brats

Traditional .....\$3.50

Philly Cheesesteak .....\$3.50

Mango Habenero .....\$3.50

Beer Brat .....\$3.50

### Snack Sticks\*

Original .....\$3.00

Cheddar Cheese .....\$3.25

Jalapeno & Cheese .....\$3.50

Teriyaki .....\$3.15

Honey BBQ .....\$3.15

### Hams

\*Cured, not fully cooked\*

Smoked/Cured Bone-in Ham .....\$1.70

### Pork Bacon

\*Cured, not fully cooked\*

Maple Bacon .....\$2.50

Specialty Items have a 25# minimum per item.

All prices above are charged based on total raw weight.

Prices are subject to change without notice.

Items denoted with a \* are fully cooked and shelf stable (refrigerate after opening)

Products may include allergens such as milk, gluten or soy. Products are produced on site and we do not use other allergens in other products - please ask our staff if you have any questions or concerns regarding allergens.