Walnut Valley Packing

Old Fashion Quality

BEEF(700-800 LB. AVG WEIGHT) PORK(180-220 LB. AVG WEIGHT)

WHOLE- $5.35($1200 deposit) WHOLE- $3.50

($200 deposit)

HALF- $5.50($600 deposit) HALF- $3.75

(Standard cut) ($100 deposit)

QUARTER- $5.75(standard cut) ($300 deposit)

Eighth Bundle- $625 (standard cut)

PRICES BASED OFF HANGING WEIGHT

INCLUDES: LIVESTOCK, STANDARD PROCESSING, DRY AGING AND VACUUM PACKAGING

EXTRAS: PATTIES

LEAN GROUND BEEF

SLICING

STEW MEAT

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

AS OF: 3-1-23

FAQ’S ON BACK

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| FAQ'S |
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| What is the average hanging weight of a WVP whole beef? |
| 700 - 750 pounds hanging preprocessed pounds is average. |
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| What is the average weight of a WVP whole hog? |
| 180 pounds hanging preprocessed pounds is average. |
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| How much meat can I expect to take home from the hanging weight? |
| Beef will yield 50-60% of hanging weight with a standard cut. Pork will yield 60-70% of hanging weight with a standard cut. |
| Different factors that can change yield: breed, feed time, size and how much bone in products you save during processing. |
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| How long will it take until my meat is ready? |
| Beef usually takes 3-5 weeks from the time of order; this includes the 2 week dry aging time. Pork usually takes 2-4 weeks, |
| this includes curing time for hams and bacons. |
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| Is there gluten in my pork products? |
| No, none of our standard cut products include gluten. |
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| Is there MSG in my pork products? |
| No, none of our standard cut products include MSG. |
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| How are the hams and bacons cured? |
| Hams and bacons are cured with our custom blended and award-winning seasoning. Sodium nitrite IS added. |
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| How many pounds will a smoker hog feed? |
| You can figure 1 pound per adult. The carcass will yield around 50% after cooking. |
| Example: A 90-pound 1/2 smoker hog will yield approx. 45 pounds of meat and at 1 pound per person would feed 45 adults. |
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| Is it cheaper to purchase meat by the individual cut OR by the side? |
| If you utilize everything that comes in a side (roasts, steaks, burger) then it is cheaper to purchase a side. |
| If you only utilize mainly burger, then it is cheaper for us to put a customized bundle together for you. |