



350 Water Street Guilford, Maine 04443  
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### Maine Grown Beef – Cut & Wrapped to your Specifications

Wholes & Sides: 4.25lb – Deposit of \$500 – Average Hanging Weight: Whole 700lb, Sides 350lb

Hind Quarter: \$4.75lb – Deposit of \$250 – Average Hanging Weight: 150lb

Fore Quarter: \$3.75lb – Deposit of \$250 – Average Hanging Weight: 175lb

### Whole & Sides of Pork – Cut & Wrapped to your Specifications

\$2.59lb & \$1.75lb Smoking – Average Hanging Weight 225lb – Deposit of \$250

### Roasting Pigs – Call for size & Pricing

#### Beef

Slaughter: \$130

Custom (not for sale) Processing: \$1.10lb

USDA Inspected Processing: \$1.20lb

Whole Carcass Handing \$25

#### Pork

Slaughter: Under 300lb \$90 – Over 300lb \$100  
– Over 400lb \$110 – Over 500lb \$130

Custom (not for sale) Processing: .80¢ lb

USDA Inspected Processing: \$1.00lb

Whole Carcass Handing: \$10

#### Lambs, Goats & Sheep

Custom (not for sale) Slaughter & Processing Per Animal: \$100 – Over 60lb \$110 – Over 100lb \$130

USDA Inspected Slaughter & Processing Per Animal: \$110– Over 60lb \$120– Over 100lb \$140

#### Extras on Custom & USDA Processing

Smoking (Nitrate in & Nitrate Free): \$1.75lb

Links & Colizmos: \$2.50lb **Minimum 25lbs**

Sausage Seasoning: \$10 per 25lbs

Cooked (Hot dogs, Kielbasa, Pepperoni, Summer Sausage) \$3.00lb **Minimum 25lb**

Ground Beef Patties: 2.00lb **Minimum 25lbs**

Shaved Steak: 2.00lb

**\*\*\*All Prices Subject To Change Without Notice\*\*\***