



350 Water Street Guilford, Maine 04443
(207) 876-2631 herringbros@hotmail.com

Maine Grown Beef – Cut & Wrapped to your Specifications

Wholes & Sides: 3.95lb – Deposit of \$500 – Average Hanging Weight: Whole 700lb, Sides 350lb

Hind Quarter: \$4.40lb – Deposit of \$250 – Average Hanging Weight: 150lb

Fore Quarter: \$3.40lb – Deposit of \$250 – Average Hanging Weight: 175lb

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

\$2.39lb & \$1.25lb Smoking – Average Hanging Weight 225lb – Deposit of \$250

Roasting Pigs – Call for size & Pricing

Beef

Slaughter: \$130

Custom (not for sale) Processing: \$1.00lb

USDA Inspected Processing: \$1.10lb

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): \$1.25lb

Links & Colizmos: \$2.00lb **Minimum 25lbs**

Sausage Seasoning: \$10 per 25lbs

Cooked (Hot dogs, Kielbasa, Peperoni, Summer Sausage) \$2.50lb **Minimum 25lb**

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

Shaved Steak: 2.00lb

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