



All Natural Grass-fed
Angus Beef

Bashaw Valley Farm and Greenhouse

W7402 Fox Trail Road
Shell Lake, WI 54871
715-468-2591
www.bashawvalley.com



Organically
Grown Fruit

Price List

Organically Grown Fruit- Bashaw Valley Grown

Frozen Blueberries \$15.00/1.50# Bag

Individual Cuts of Grass-fed Angus Beef-Bashaw Valley Grown

Ground Beef (Extra Lean)	\$7.99/#
Ground Beef (Ex L)/ Bulk Buy 25#=\$7.49/# 50#=\$6.99/#	
Beef Patty	\$8.99/#
Soup Bone	\$7.99/#
Beef & Rump Roast	\$8.99/#
Cube Steak	\$9.99/#
Round Steak	\$8.99/#
Sirloin Steak	\$12.99/#
T-Bone	\$14.99/#
Rib Steak	\$15.99/#
Stew Meat	\$9.99/#
Beef Wieners (Nitrate Free & Skinless)	\$9.99/#
New York Strip	\$19.99/#
Beef Tenderloin	\$24.99/#
Heart/Kidney/Tongue	\$9.99/#
Liver	\$6.99/#
Beef Honey BBQ Snack Sticks	\$12.99/#
Marrow Bones Raw =\$4.49 / Smoked =	\$4.99/#



Pastured Pork

Both Fruit and Individual Cuts are available at our self-serve on Farm Store, located 1 Mile North of Shell Lake or 4 miles South of Spooner off of Hwy 63.

Quarters, Halves, Whole of All Natural Grass-fed Angus Beef-Bashaw Valley Grown

¼ Beef	\$4.39# Cash Hanging Wt.+ Process = Approx.\$1.05/#
½ Beef	\$4.19# Cash Hanging Wt. +Process = Approx.\$1.00/#
Whole Beef	\$3.99# Cash Hanging Wt. + Process = Approx. \$0.95/#

The Processing Price is a base estimate. See processing page 3 for exact costs and options
(Pricing is for cash only **Credit Card** will be an **additional 4%** of total order)

For Example: A whole beef should dress out around 600# hanging weight. To figure out the average price per pound take $600\# \times (3.99(\text{meat } \$/\#) + \$0.95(\text{processing}/\#)) = \$2,964.00$. After processing and trimming there is around 400# of actual meat (including, misc. cuts and hamburger) then take $\$2,964.00 \div 400(\# \text{ of actual meat}) = \$7.41/\#$. So, for this particular example your average cost would be \$7.41 per pound. Typically, each quarter weighs about 150# hanging weight. On average, after processing there should be around 100# of actual meat (cuts and hamburger). A quarter beef is a mixture of the front and back halves so there will be a selection of all the different cuts including hamburger.

*NOTE: These are just example weights. The pounds of meat will vary depending on the size of the animal, the dressing percentage and type of cuts that are ordered. If you have any questions, please do not hesitate to contact us at **715-468-2591**.

Pasture Raised Pork-Bashaw Valley Grown

Boneless Pork Chops (2 chops per package)	\$9.99/#
Pork Chops (2 chops per. package)	\$8.99/#
Pork Roast	\$6.99/#
Pork Bratwursts	\$8.99/#
Ground Pork	\$6.99/#
Ham	\$7.99/#
Ham (Nitrate free)	\$8.99/#
Ham Steaks	\$7.99/#
Ham Steaks (Nitrate free)	\$8.99/#
Pork Ribs	\$8.99/#
Baby Back Ribs	\$8.99/#
Bacon	\$10.99/#
Bacon (Nitrate free)	\$11.99/#
Canadian Bacon	\$9.99/#
Tenderloin	\$11.99/#
Pork Sausage (Seasoned and Ground)	\$7.99/#
Pork Sausage (Spicy)	\$7.99/#
Pork Sausage (Italian-works great on pizza)	\$7.99/#
Pork Links (Maple & Brown Sugar)	\$8.99/#
Italian Rings	\$8.99/#
-Half Pig (\$500+) Receive up to 7% off retail price (includes approximately 15# of chops, 15# of roasts, 3# of spare ribs, 20# of ham & ham steaks, 7# of bacon, 15# of sausage & 2-3# of liver.) These are just examples, actual weights will vary.	Half pig costs approximately \$650.00-7% (cash only) = \$604.50 (Credit card additional 4%)
-Full Pig (\$1000+) Receive up to 10% off retail price (includes approximately 30# of chops, 30# of roasts, 6# of spare ribs, 40# of ham & ham steaks, 15# of bacon, 30# of sausage & 5# of liver.) These are just examples, actual weights will vary.	Full pig costs approximately \$1300.00-10%(cash only) =\$1170.00 (Credit card additional 4%)



Almena Meat Company
Homemade Sausage
& Fresh Meats

Prices Effective 06-01-2023

715-357-3592

Prices Subject To Change Without Notice

Beef Processing Charges

Whole & 1/2's	\$0.65 lb
1/4's	\$0.70 lb

Double Wrap

Whole & 1/2's	\$0.70 lb
1/4's	\$0.75 lb

Vacuum Sealed

Whole & 1/2's	\$0.75 lb
1/4's	\$0.80 lb
Hamburger Patties	\$1.00 lb
Stew Meat	\$1.00 lb
Tenderizing	\$0.60 lb
Cooling Charge(No Processing)	\$45.00
Boxing Fee- Whole	\$40
1/2's	\$20
1/4's	\$10

Butchering Charges

Inspected Slaughter

Beef	\$100.00 ea
Bison	\$140.00 ea.
30+ Months	+\$10.00 ea.
1000+ lbs Hanging	+\$10.00 ea.

Hauling Charges

\$40.00 ea.

On The Farm Slaughter

Beef	\$150.00 ea.
Emergency	\$175.00 ea.

Sausage

Regular Snack Sticks	\$3.69 lb
(Pork Added)	\$4.19 lb
Flavored Snack Sticks	\$4.49 lb
(Pork Added)	\$4.99 lb
Summer Sausage	\$2.99 lb
(Pork Added)	\$3.49 lb
Flavored Summer Sausage	\$3.69 lb
(Pork Added)	\$4.19 lb
Hotdogs	\$3.99 lb
(Pork Added)	\$4.49 lb
Dried	\$4.29 lb
Jerky	\$4.29 lb

Pork/Sheep Processing Charges

Hogs	\$0.70 lb
Sheep	\$55.00 ea.

Double Wrap

Whole & 1/2's	\$0.75 lb
Sheep	\$60.00 ea.

Vacuum Sealed

Hogs	\$0.80 lb
Sheep	\$65.00 ea.
Breakfast/Pork Seasoning	\$1.49 lb
Breakfast Links/Patties	\$2.49 lb
Italian Seasoning	\$1.59 lb
Italian Brats/Rings	\$2.59 lb
Maple Seasoning	\$1.99 lb
Maple Links/Patties	\$2.99 lb
Regular Brats	\$2.30 lb
Specialty Brats	\$3.30 lb
Curing Charge	\$1.25 lb
Flavored Bacon	\$1.75 lb
Slicing (Hams & Bacon)	\$3.00 ea.
Cooling Charge(No Processing)	\$25.00
Boxing Fee- Whole	\$20
1/2's	\$10

Butchering Charges

Inspected Slaughter

Hogs	\$75.00 ea.
Sheep / Lamb / Goats	\$50.00 ea.

Hauling Charges

\$35.00 ea.

On The Farm

Hogs	\$100.00
Sheep/Goat	\$75.00

Misc Services / Catering:

- Hog Roast \$400 + cost of hog and slaughter.
- Event Catering \$225 per day +price of meat.
- \$600 per weekend +price of meat.
- Specialty Cuts \$25 /W/Boneless cuts \$35 animal