

# Moody Meats

## Current Shop Prices

All prices are based off of the finished cut weight, not hanging or live. We have found this to be the best option for you since you will be paying for only what you walk out of the store with.

### Beef (whole, half, or quarter)

Our beef on average weigh around 1200 pounds live, 720 lbs hanging weight. This means that you will get back around 30% of your live weight or 360 lbs of cut meat on a whole beef\*.

**Raised locally, conventionally, and**

**Without any added hormones -** \$6.29 per pound  
\$6.59 per pound for just the hindquarter

**Raised locally and by LPF standards -** \$6.99 per pound  
\$7.29 per pound for just the hindquarter

### Hogs (whole or half)

Our hogs on average weigh around 250 pounds live weight. Your cut weight yield will be around 40% of that live weight. This would give you about 100 pounds of meat\*.

**Raised locally and by LPF standards -** \$4.99 per pound (this includes your choice of salt, pepper, sage, and/or red pepper)

**Roaster Hog -** \$1.19 per pound (Based on Live Weight)  
Plus \$40 slaughter and waste removal

### Lamb (whole or half)

Our lambs on average weigh around 40 to 50 pounds hanging weight. This will give you about 20 to 25 pounds of cut meat\*.

**Raised locally and by LPF standards -** \$9.99 per pound

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### *Extra Charges for beef, hogs, and lamb*

*Large Links - \$1.45 per pound*

*Breakfast Links - \$2.19 per pound*

*Seasonings - \$.50 per pound (Sweet/Hot Italian,  
Bratwurst, Chorizo, Polish, Andouille, Bangers)*

*Patties - \$.75 per pound*

*Curing and Smoking - \$.99 per pound green (fresh) weight*

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\* Please keep in mind that all weights are based off of an average weight and standard cuts.