

Forestburg Meat Processing

Custom Sausage Price List 2021

Box 637, Forestburg, Alberta T0B 1N0

Located on Hwy 53 across from the UFA bulk fuel station

(780)582-MEAT(6328) or Fax (780)582-6320 or Email formeat@telus.net

FRESH PRODUCTS

Breakfast sausage \$1.99 /lb.

Dinner sausage \$1.99 /lb.

Flavours available:

Regular

Maple

Onion

Italian sausage (hot / mild)

Honey-garlic

Rosemary/garlic

Bratwurst

Chorizo

Patties(Plain or seasoned) \$1.60 /lb

(smaller breakfast patties or larger bagel-sized

Patties available for pork)

Cold-Smoked Items

Farmer sausage \$2.99 /lb.

SMOKED PRODUCTS

Smokies \$3.35 /lb.

Cheese smokies (can add jalapeno) \$3.85 /lb.

(Skinless option available on smokies-prepared like a bulk wiener so casing doesn't get tough and are straight to fit on a hot dog stick)

Coil garlic sausage \$3.35 /lb.

Garlic sausage ring \$3.35 /lb.

Summer sausage \$3.35 /lb.

Ham sausage ring \$3.35 /lb.

Salami sausage \$3.35/lb.

Pizza pepperoni \$3.35/lb

Jerky(reg/pep) \$3.99/lb.

Pressed Jerky
(regular/peppered) \$3.85 /lb.

Pepperoni \$3.85 /lb.
(hot/mild/honey-garlic)

(Above products may be available gluten-free)

Ham/bacon curing \$1.00 /lb.

Slicing bacon \$1.25 /lb.

Smoking turkey \$2.99 /lb.

Pastrami(incl. slicing) \$2.99 /lb.

Liver, heart, etc. \$6 each or \$15 for set

Custom Slaughter:

(provincially inspected abattoir)

Beef \$75

(over 1000 lbs dressed wt., \$100)

Pork \$50

Lamb \$40

Bison \$120

Thursday is butcher day. A provincial meat inspector will inspect all the different types of livestock we slaughter. Livestock can be dropped off the night before the day they are booked in (i.e. Wed between 4-7 pm) or the morning of the Thursday between 7-9 am.

All beef must have a CCIA RFID button tag in their ear when they are dropped off. As you drive around the west side of our building you will notice a drive through drop off at the back. Beef are hung for a minimum of 18 days and a carcass number is kept with all of your meat so all ground beef & sausage is from your animal. We automatically cut sirloin tip and cross rib roasts and tenderloin, T-bone, sirloin and rib steaks. If you would like it differently, please let us know.

Note: As of April 11, 2019, a \$40 beef hide surcharge is in effect until further notice.

As of Jan 1, 2019, a \$20 slaughter surcharge for Over 30 month old beef is in effect.

Custom Processing Beef/Pork:

99 cents/lb(dressed weight) includes:

-cutting, grinding and double wrapping

-boning & rolling roasts

-tenderizing steaks/cutlets

-aging beef at least 14 days & freezing

14 cents/lb for Recycling fee for inedibles/SRM(specified risk materials)

Custom Processing Lamb:

\$80 minimum charge