

IMPORTANT INFORMATION

Slaughter Bookings

Please call us at 935-2911 well in advance of processing time to book your dates. Live animals are processed on Tuesdays every week, year-round.

Delivery of Livestock

Livestock booked for slaughter must be dropped off between 8am and 6pm Mondays for Tuesday slaughter and should be delivered by livestock trailer. Please ensure animals are clean, healthy and meet all applicable identification requirements (see our website for more information) and leave them in the smallest pen which will accommodate them comfortably.

Cutting Orders

PORK/BOAR cutting order forms must be received no later than two days following your animal's slaughter; forms for all other livestock must be received within five days. Please see our website for downloadable forms.

*** Please note, cutting orders received after deadline may result in a \$20 late fee. Custom processing orders are limited to a maximum of two per animal; one order per side.**

Pickup of Product

Unless otherwise specified, all orders are frozen for you to reduce the cost of freezing it yourself. Typically beef is hung for two weeks after slaughter before cutting; all other meats are usually ready within a week of slaughter; we will notify you when your order is ready for pickup. If you wish your customer to pick up product directly, please provide their name and telephone number on your cutting order and we will notify them that their meat is ready.

www.thunderbaymeatprocessing.com



4754 Oliver Road | Murillo, ON | P0T 2G0

tel: (807) 935-2911 | fax: (807) 935-2231

email: info@tbymeats.com

Hours: Mon-Fri: 8am-5pm | Saturdays June-Dec: 9-11am

Custom Processing Services

Thank you for choosing Thunder Bay Meat Processing! We are certified by the Province of Ontario for the slaughter of beef, pork, lamb, goat, wild boar and rabbit.

In this brochure you'll find information on pricing for our services as well as deadline information for the delivery of livestock, the submission of cutting orders and the pickup of product. Please familiarize yourself with this information and don't hesitate to contact us with any questions you may have.

Thank you for your business.

Paul & Eleanora Vellinga and Staff

BEEF & BISON

Slaughter Fees

- Beef under 30 months, dressed: \$100
- Beef over 30 months: \$150
(includes disposal of SRM material)
- Bison: \$150
- Handling fee: \$0.15/lb
(on animals not being cut & wrapped on site)

Cut/Wrap/Freeze: \$0.70/lb

Patty-making: \$1.35/lb

Disposal of inedibles: included

Refrigerated delivery to further-processor: included

RABBITS

Slaughter Fees

- Slaughter, dress, bag: \$10 each

Please contact us at (807) 935-2911 for bookings and details.



Please see next page for important information about deadlines, limitations and fees.

PORK

Slaughter Fees

- Pink pigs 250 lbs and under: \$50
- Red or black animals 250 lbs and under: \$70
- for every additional 50 lbs above 250: add \$5
- Handling fee: \$0.15/lb
(on animals not being cut & wrapped on site)

Cut/Wrap/Freeze: \$0.70/lb

Disposal of inedibles: included

Refrigerated delivery to further-processor: included

LAMB / GOAT

Slaughter Fees

- flat rate: \$50
- Handling fee: \$25
(on animals not being cut & wrapped on site)

Cut/Wrap/Freeze:

- basic cuts: flat rate - \$50/animal
- specialty cuts: extra charges apply - please contact us

Refrigerated delivery to further-processor: included

Don't forget to download cutting order forms
at www.thunderbaymeatprocessing.com!
