



Moonlight Meats

You might notice some differences in Moonlight Meats' pricing vs. other cut & wrap shops. We pride ourselves in:

- **Prioritizing quality and value.**

- We get the most value out of your animals for you – and we pride ourselves on our yield rates (the weight of the carcass when it arrives at our shop, vs. what we deliver as final products).
- We strive to pay our highly-trained team a living wage for their skilled work. We're passionate about cutting and curing meat, and don't underpay low-skilled workers which can result in high staff turnover and sloppy work.

- **Be assured you're getting your meat, and only your meat.**

- Everything in our shop is tracked and labeled, and we can provide inventory sheets of all cuts you receive.
- We custom grind just your meat, never combining different animals. This requires more labor and equipment cleaning, but it is central to the integrity of your final product.
- We'll provide suggestions as needed, to help you keep and utilize your animal's bones and fat.

- **No hidden fees.**

- If it's not on our price list, you're not charged for it. Other shops quote a deceptively low cut & wrap price per lb. hanging weight, then tack on mandatory fees for rendering waste, boxing, saving bones, etc.
- We're fully transparent up front about our prices and services.

- **Cured and smoked items are calculated on the weight of the finished product, plain and simple.**

- Example: during smoking, beef jerky loses 50%-60% of its raw weight due to water loss. 10 lbs. of raw beef becomes about 4 to 5 lbs. of dried jerky.
- Our jerky rate is priced on the final dried weight, plain and simple.
- All other local shops charge a deceptively low price per lb. jerky rate on the original 10 lbs of meat. However, since half that weight evaporates, you only receive 50% of what you paid for.

- **Sourcing quality ingredients makes for the best sausages, hams, bacons, and jerkies.**

- We mix our own custom spice blends in-house. Unlike our competitors, we don't use pre-made mixes loaded with unhealthy preservatives and cheap additives. This costs a bit more, but makes for a higher quality final product you can trust.
- You won't find any chemicals you can't pronounce in our products.
- Most of our spices are sourced from Frontier Organics and Starwest Botanicals, and we also seek out local sources as available.

- **Your meat is wrapped in commercially vacuum-packed pouches.**

- Flat-packed bulk ground pouches take less room in the freezer than chubs, and thaw more quickly when you want them to.
- Vac packs don't leak (unlike chubs or paper wrap) and they keep your meat fresher in the freezer for much longer.
- Vac packs are clear, so you can view your final product.
- Every package includes a printed label that includes the cut name, weight, and date packaged.
- We can provide an inventory list of all packages in your final order, which is handy for managing your freezer inventory.



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PRICE LIST

*** All prices are subject to change – please confirm at the time of your order. ***

DATE 02/10/22

BEEF & BISON

PRICE PER LB.

standard cut & wrap (animals under 800 lbs.)		1.65
standard cut & wrap (animals 800 to 999 lbs.)		1.75
standard cut & wrap (animals 1,000+ lbs.)		1.85
additional bulk ground beef (ground that equals 25% of hanging weight is included in the standard charge)		0.70
bulk sausage (savory breakfast, sweet breakfast, chorizo, mild Italian, hot Italian)		3.15
fresh medium linked sausages (andouille, kielbasa, mild Italian, hot Italian)		7.10
smoked medium linked sausages (andouille, smoked kielbasa)	<i>pricing based on finished weight</i>	9.60
smoked snack sticks (kebanos, landjaeger, pepperoni, hot pepperoni, teriyaki)	<i>pricing based on finished weight</i>	10.20
premium smoked snack sticks (Hatch green chile, Mama Lil's)	<i>pricing based on finished weight</i>	10.50
smoked summer sausage	<i>pricing based on finished weight</i>	8.35
smoked jerky	<i>pricing based on finished weight</i>	18.75

PORK

PRICE PER LB.

standard cut & wrap, (pigs under 300 lbs.)		1.65
standard cut & wrap, (pigs 300+ lbs.)		1.75
additional bulk ground pork (ground that equals 15% of hanging weight is included in the standard charge)		0.70
bulk sausage (savory breakfast, sweet breakfast, chorizo, mild Italian, spicy Italian)		3.15
fresh medium linked sausages (andouille, bratwurst, kielbasa, mild Italian, spicy Italian)		7.10
smoked medium linked sausages (smoked andouille, smoked kielbasa)	<i>pricing based on finished weight</i>	9.60
cured & smoked hams, jowls, hocks	<i>pricing based on finished weight</i>	2.15
cured & smoked & sliced bacons & hams (belly, Canadian, country, deli ham, ham steaks)	<i>pricing based on finished weight</i>	4.35

SHEEP & GOAT

FLAT RATE
PER ANIMAL

PRICE PER LB.

standard cut & wrap, whole animal, flat rate (animals under 90 lbs.)	150.00	
standard cut & wrap, whole animal, (animals 90+ lbs.)		1.65
additional bulk ground sheep or goat (ground that equals 15% of hanging weight is included in the standard charge)		0.70
bulk sausage (Greek, masala, merguez)		3.15
fresh medium linked sausages		7.10
smoked medium linked sausages	<i>pricing based on finished weight</i>	9.60

ANY ANIMAL

FLAT RATE
PER ANIMAL

PRICE PER LB.

half animal fee	20.00	
quarter animal fee	25.00	
grinding of suet or exterior fat (for home rendering)		0.70