

Meade Locker and Processing, LLC

Beef Processing Info

General Information

Business Hours:

Monday – Friday: 8am to 6 pm

Saturday: 9am to 1pm

Business Phone: 620-371-4056

Business Address: 152 N Post St, Meade, KS 67864

Business Email: meadelocker@gmail.com

Business Website: www.meadelocker.com

Fees (effective on animal slaughtered 1/31/2024 or after)

Slaughter/Offal Disposal Fee - \$75

Quarter Beef Processing Fee - \$0.83/lb. carcass weight

Whole or Half Beef Processing Fee - \$0.80/lb. carcass weight

Total Carcass over 750 lbs. – add \$0.10/lb.

Total Carcass under 401 lbs. - \$50 flat fee added

21-Day Hang - \$100

28-Day Hang - \$175

*Standard hang is 10-16 days. Meade Locker will only hang 21 or 28 days for the above charge IF the carcass is able to hang without causing potential hazards to the quality of meat and cooler conditions. Meade Locker will have the final judgement on whether or not the carcass can meet these requirements.

Private Label Fee - \$65 per head (\$200 label setup fee)

Late Pick Up/Storage - \$30 per week (applied after 10 days of initial contact)

Emergency Fee - \$175

Single Steak Vacuum Bag - \$15

Vac Bag Ground Product - \$30

Split Bag Fee - \$45

Beetle Cleaned European Mount - \$175

*Deadhead Fee - \$25

Save Hide and box up for Tannery - \$40

Packaging Information

Roasts – 1 Roast per package, vacuum sealed.

Steaks (including flat iron) – 2 Steaks per package, vacuum sealed.

Flank & Skirt Steaks – 1 per package, vacuum sealed.

Beef Ribs – 1 Rack per package, vacuum sealed.

Short Ribs – 2 sections per package, vacuum sealed.

Ground Beef – Tube style bags, taped at the top.