

[ForestburgMeatProcessing.com](http://ForestburgMeatProcessing.com)

## Custom Price List 2026

Box 637, Forestburg, Alberta T0B 1N0

Located on the South side of Hwy 53 across from the UFA bulk fuel station  
(780)582-MEAT(6328) or Fax (780)582-6320 or Email [formeat@telus.net](mailto:formeat@telus.net)

### FRESH PRODUCTS (20 lb min batch)

Breakfast sausage \$2.69 /lb.  
Dinner sausage \$2.69 /lb.

#### Flavours available:

Regular  
Maple  
Onion  
Italian sausage (hot / mild)  
Honey-garlic  
Rosemary/garlic  
Bratwurst

**Patties** – Unseasoned - \$1.99/lb  
- Seasoned - \$2.25/lb  
- Deluxe - \$2.25/lb

(smaller breakfast patties or larger bagel-sized  
Patties available for pork)

#### Cold-Smoked Items

Farmer sausage \$3.59 /lb.  
(farmers is fully smoked but NOT cooked)

### SMOKED PRODUCTS

(20 lb minimum order for each kind except jerky)

Smokies \$3.85 /lb.  
Cheese smokies (can add jalapeno) \$4.25 /lb.  
*(Skinless option available on smokies-prepared  
like bulk wiener so plastic sleeve needs to be removed  
and are straight to fit nicely on a hot dog stick)*

Coil garlic sausage \$3.85 /lb.  
Garlic sausage ring \$3.85 /lb.  
Ham sausage ring \$3.85 /lb.  
Summer sausage \$3.85 /lb.  
Salami sausage \$3.85/lb.  
Pizza pepperoni \$3.85/lb

Jerky(reg/pep) \$4.25/lb. (10 lb minimum)  
Pressed Jerky (regular/peppered) \$4.25/lb.

Pepperoni \$4.25 /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. (20 lb minimum)  
Liver, heart, etc. \$6 each or \$15 for set  
Pet food chubs (5 lbs) \$10 each  
Suet/kidney fat (10-15 lb bags) \$1/lb

#### Custom Slaughter:

(provincially inspected abattoir)

Beef	\$95
(\$120 for over 1000 lbs dressed wt.)	
+ \$40 beef hide surcharge	
+ \$20 surcharge for over 30month old beef	
Pork	\$60
Lamb	\$40
Bison	\$140

#### Custom Processing Beef/Pork:

**\$1.29** cents/lb(dressed weight) includes:  
-cutting, grinding and double wrapping  
-boning & rolling roasts  
-tenderizing steaks/cutlets  
-aging beef at least 18 days & freezing  
**16** cents/lb for Recycling fee for inedibles

#### Custom Processing Lamb:

\$110 minimum charge

Wednesday is butcher day for beef and Tuesday for hogs/lambs. A provincial meat inspector will inspect your livestock. Beef have to be dropped off the night before the day they are booked in (i.e. Tuesday between 3-6 pm). Pork have to be dropped off Monday afternoon 3-5 pm. All beef must have a CCIA RFID button tag in their ear. There is a drive through drop off on the south side of this facility. 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 prime rib steaks. If you would like it differently, please let us know.

Custom cut order sheets available at [forestburgmeatprocessing.com](http://forestburgmeatprocessing.com)