

Slaughter:

There is a drive through at the back of the facility that you can drive into with a stock trailer and pull through. Forestburg Meat personnel will unload all of the livestock. Livestock are penned separately in a covered shelter overnight if delivered the evening before between 3-6 pm or can be delivered the morning of butcher if not too cold.

A provincial meat inspector is present to supervise all kills and ensure the meat is fit for human consumption.

A hide puller is used to skin beef to ensure as much finish (fat) as possible is kept on the outside of the carcass to help with the dry aging process. 18 days minimum is how long a beef carcass hangs. Our goal is to have all beef carcasses cut by 22 days. A hog scalding is used to butcher hogs so feet, ears and jowls can be saved from your pork and skin can be left on the bacon and hams. Lambskins are pulled also.