

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

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

Chorizo

Patties – Unseasoned - \$1.99/lb

- Seasoned or 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.

Summer sausage \$3.85 /lb.

Ham sausage ring \$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 rib steaks. If you would like it differently, please let us know.

Custom cut order sheets available at forestburgmeatprocessing.com