

WP Meat Company

Producer Information Sheet

Phone: 618-963-2813

Email: info@wpmeatco.com Website: wpmeatco.com

Producers Name	Phone Number	Kill Date	Breed & # of Animals

Customer Name	Phone Number	Quantity (Whole, Half, Qtr)	Tag # or Animal ID	Hanging Weight

We will need accurate name, phone number, and quantity for each animal at the time of drop off.

Extra \$0.25 per pound for a quarter of a beef. If one customer can do the order and they can split it after pickup that is the way we recommend. Quarters must have identical steak orders.

Hog cut instructions MUST be in by Friday at noon. We are not open on Saturdays, and hogs are processed on Mondays. If instructions are not in by Friday, the customer will receive a standard cut (pork chops at 1", boston butt cut in half, smoked and cured ham and bacon, ham will be cut in half, bulk sausage)

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Producer Policy Agreement Form

Every producer must sign this form. It only needs to be signed once, at your first appointment.

Appointment Confirmation & Animal Drop Off: You may drop your animals off the day before your appointment at any time, or the morning of your appointment, no later than 8:00 am.

We will try to contact you to confirm your appointment approximately a month to two weeks before your appointment date. Once we have tried to reach you three times with no response, we will cancel your appointment. We make every effort possible to reach you, including calling and texting. While confirming your appointment we will confirm the number of animals you will be bringing and what day you will be dropping off. We ask this so we can make sure we have enough pen space and waterers for all of the animals. After two instances of you not bringing the quantity of animals you confirmed you were going to bring, we will require a deposit when you make an appointment. Deposit amounts will be returned to you or taken off of your processing bill if all of the animals are delivered to their appointment.

Hogs: We have to receive hog cut instructions no later than 12:00 on Fridays. We need your customers contact information when you drop your animals off, or before, to allow us time to reach out to your customers. If the hogs hanging weight is 100 pounds or less, the side/bacon will remain on the ribs and will not be smoked/cured, there will also be a \$40 fee. Boar hogs, even if the testicles are retained, will be disposed of due to the taint smell that is in the meat. If the hog is a standard size hog, then our rendering company will be able to dispose of the carcass. In that case, you will not be charged the disposal fee. Instead, the charge will only be \$75.

Beef: The Department of Ag requires all slaughter plants to remove the backbone on beef 30 months of age or older. The IL Department of Ag inspection team evaluates the animal, postmortem, to determine its age. If you know your animal is over 30 months old, please let us know. If your animal is not over 30 months old, we recommend you provide birth records to prove its age. If you choose not to keep/provide birth records, that is fine, but if the inspector believes the animal to be over 30 months old, and we do not have birth records, the backbone will be removed. Removing the backbone requires the customer to get New York Strip and Filet Steaks instead of T-Bone and Porterhouse. There is a \$50 disposal fee for disposing of the backbone. If you are selling the animal to a customer, we recommend that you pay for the hanging weight of the backbone as well as the disposal fee. Beef with a total hanging weight under 500 pounds will have a \$100 fee.

Discarded Animals: If for any reason, your animal has to be discarded due to illness, etc. there will be a \$350 disposal fee for us to dispose of the carcass, if it cannot be picked up by our rendering company.

Printed Name: _____

Signature: _____ Date: _____