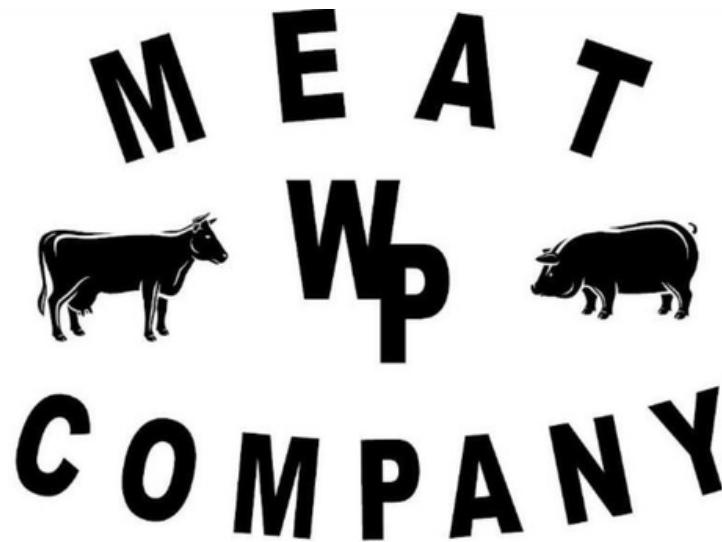

Monthly Newsletter

◆
May 2024



How's it going?

There's nothing like putting the monthly newsletter out on the last day of the month, right??

We are so grateful to be very busy right now. We are shorthanded and have been working long days, so sorry about the late newsletter, but at least it is here now! :)

We are almost completely booked up through February of 2025. As of now, we have room for 2 beef in August, 3 hogs in September, a decent number of hogs in October and December, but the rest of the year is full. Beef for January and February of 2025 is also full.

If you are needing an appointment for this coming spring, please call as soon as possible. If you are needing an appointment for this year, please call and get on our waiting list for cancellations.

We are very thankful for our farmers and ranchers that continue to support us and trust us to complete their processing for them, and their customers.

Every day, we continue to try to learn how to better serve you, be more efficient, and be better at what we do.

If you haven't been by our store front lately, stop by and say hi! We would love to see you.

Thank you for your continued support and thank you for reading!

Emmy

What's New:

Rabbit Fryers!

We had our first batch of rabbits at the end of April, and sold out within a couple of days. If you would like to get added to the waiting list for rabbits in July, please call us!

Chicken from Burnt Hill Cattle Company

See the price list below!



Meat the Team

Meat Curtiss Boyd. Curtiss lives in Norris City. He has worked at the plant for almost 20 years. He currently works our harvest floor and is our beef butcher. Curtiss enjoys fishing and hunting on his days off. Especially, coyote hunting tournaments.



Recipe of the Month

Our May Recipe of the Month are our Brown Sugar Bacon Bit Green Beans.

You can find the recipe on the recipes page on our website: wpmeatco.com.

The bacon, or bacon bits and seasoning used in the green beans can be bought in our store!



Chicken

Our chicken comes from Burnt Hill Cattle Co in McLeansboro.

- Whole Fryer \$4.50/lb
- Wings \$5.00/lb
- Drums \$4.50/lb
- Breasts \$11.00/lb
- Ground \$9.00/lb

Please note that we do not process chicken.

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