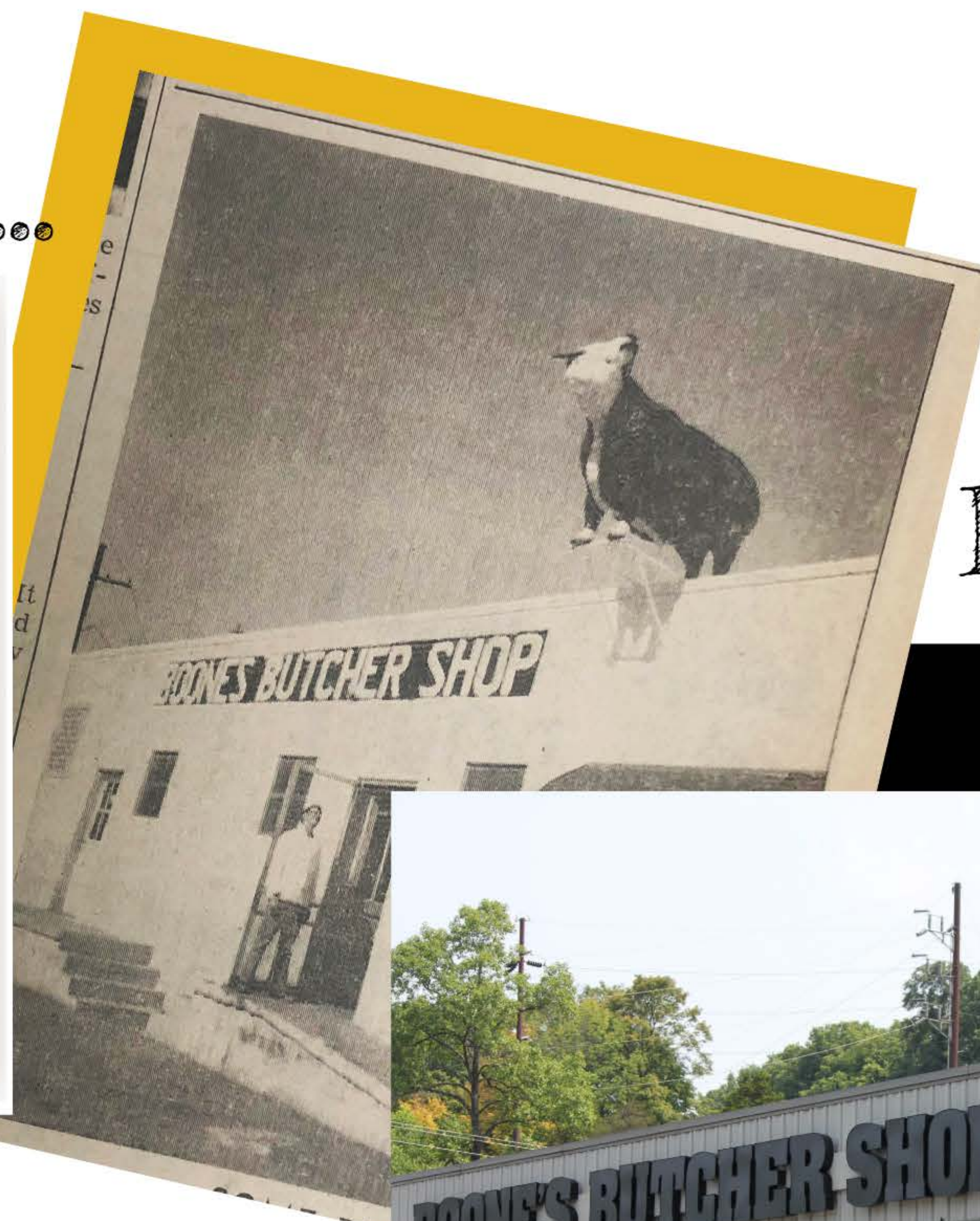
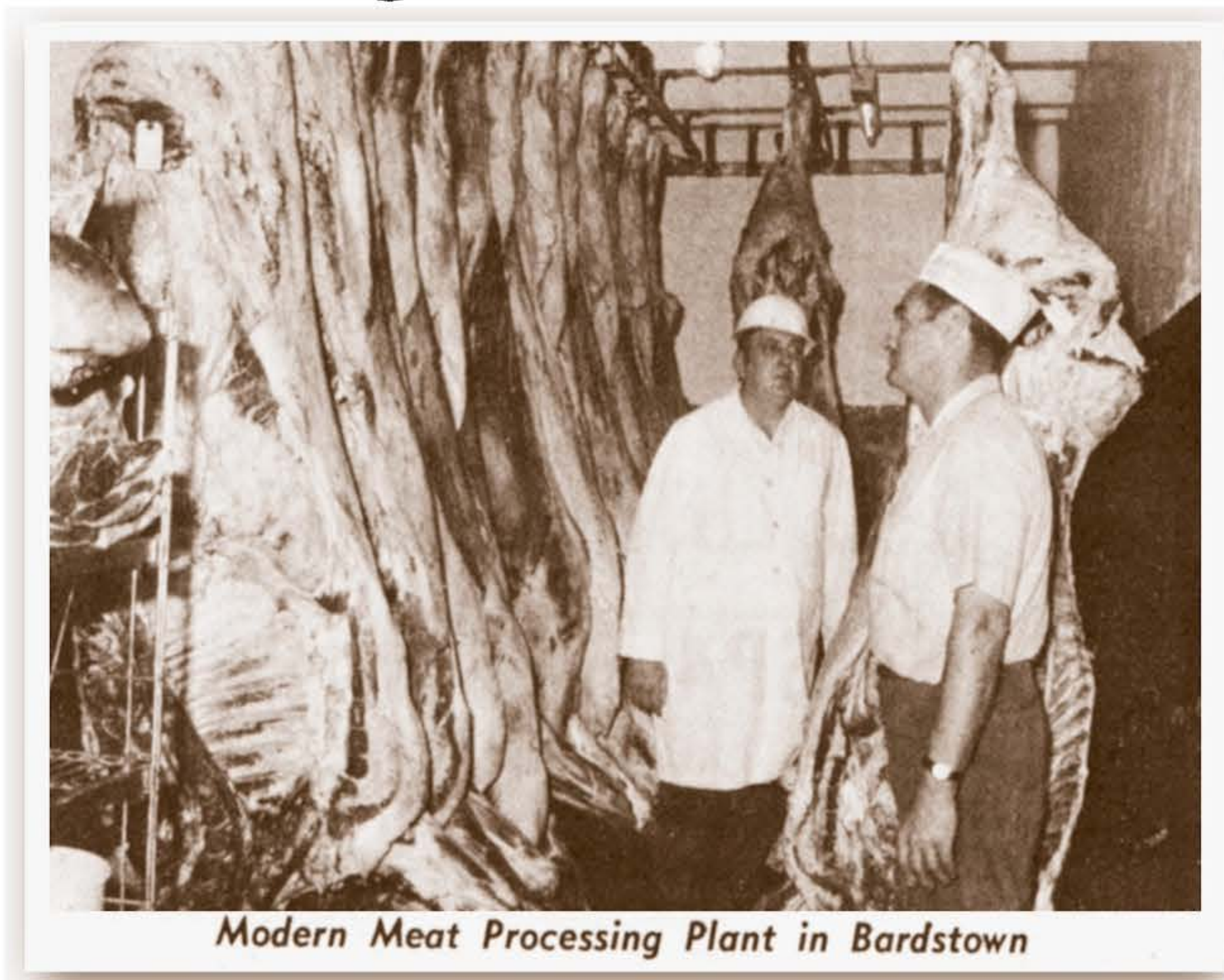




CUSTOM PROCESSING INFORMATION PACKET

Through the Years...



Welcome!

2021

Welcome to the Boone's processing family!

We're happy to have you here, and appreciate the trust you've placed in us to take this next step in bringing your meat from farm to table.

With our roots planted in a one-room operation started by Luel Boone in 1946, Boone's has expanded throughout the years and is now a multi-generational family run business. The years may have changed the way we do things, but our values and commitment to our customers remain the same.

As you read through this information packet, we invite you to share any questions or concerns you may have, and look forward to working with you.



- Allison Boone Porteus
Matthew Boone
Jerry Boone

BOONE'S - Top quality meats for less, since 1946

Some things you should know....

Thank you for choosing Boone's Butcher Shop to process your beef, pork, lamb, or goat. We do our best to provide outstanding service to our customers. There are a few things you can do to help:

BEFORE YOUR APPOINTMENT:

We will call you a week ahead of time to confirm your appointment. At that time, we will let you know if your drop off time is the day before your appointment from 1:00-5:00pm, or the morning of your appointment from 7:00-9:00am. Please try to ensure you are here at your specified time. You can access our beef and pork cut sheets at our website, boonesbutchershop.com. If you need to cancel, please let us know at least two (2) weeks prior to your appointment. This ensures that we can assist other customers who may be waiting for an appointment with us.

We understand that sometimes things happen that are out of your control on a farm or when transporting livestock. However, frequent late notice cancellations will result in non-refundable deposits on future appointments or refusal of any future appointments.

DAY OF DROP OFF:

Please adhere to your given drop off day and time, as we have limited pen space for holding livestock overnight. Do **NOT** attempt to unload animals by yourself. Instead, please wait for our staff to assist you. Boone's Butcher Shop is not liable for any damage, injuries, or fees that are incurred due to animals escaping during an unassisted drop off (for example: wrecker fees, damage to facilities, etc.). We've seen it all here, so we want you, your livestock and our staff to be safe during the unloading process.

Humane Handling:

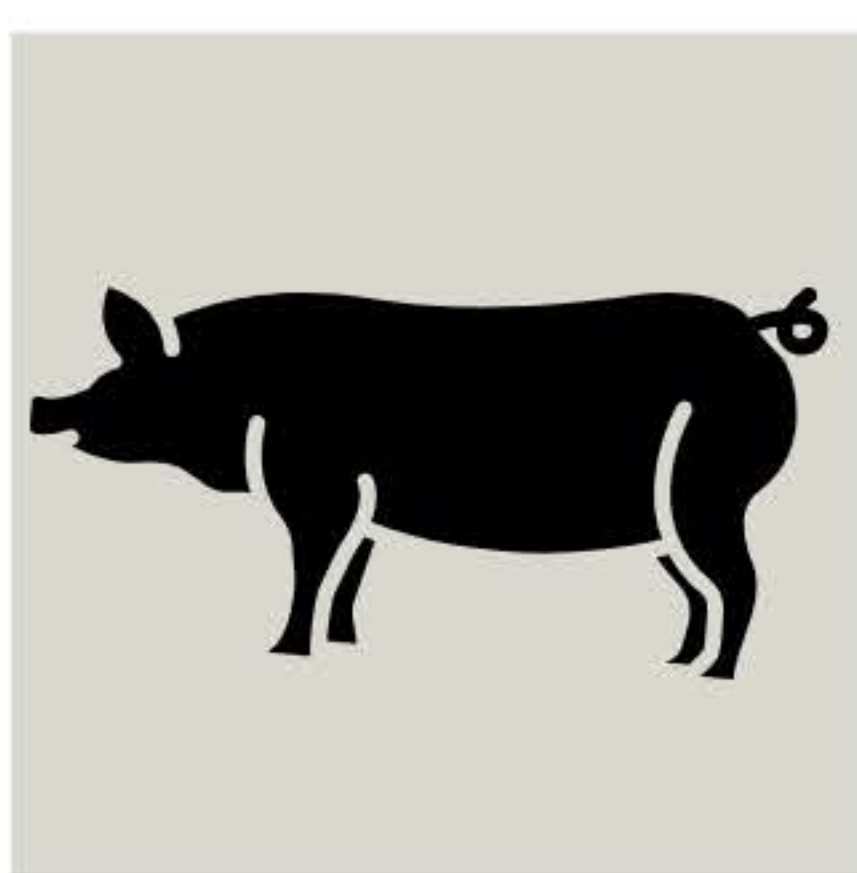
We take the humane handling of your livestock very seriously. We have an internal policy on humane handling that adheres to the USDA's requirements and perform annual and as-needed training with our staff on this policy. Our policies apply to your livestock the moment your trailer crosses onto our property. At that point, we determine the way your livestock will be handled from the unloading through to harvesting. We do not allow the use of wood pieces, tobacco sticks, metal pipes, or any other items that may cause injury to an animal. We typically use rattle paddles and push boards to move livestock through the chutes and into the pens. In the event that an animal will not move into the intended space, we may, at our discretion, use an electric prod to move an animal.





Beef Processing:

- Our facility is unable to handle beef weighing over 2,000 lbs. Please keep that in mind when scheduling your appointment.
- Customers need to provide their beef cutting instructions within seven (7) days of the harvest date. They may call in to do this at 502-348-3668, or email a copy of their cut sheet to our processing email, processing@boonesbutchershop.com. The cut sheet can be accessed from our website. Someone is typically available to take your cutting instructions over the phone Monday through Friday, from 9:00am until 5:00pm.
- If you are selling your beef to someone else, please instruct them to call the above number or email us their beef cutting instruction form for their portion of the beef. They will need to reference your name, the live weight of the beef or tag number, and the harvest date.
- Beef carcasses typically hang in our cooler between 7 to 17 days, with the average hang time being 14 days. We do not guarantee a specific number of days hanging.



Pork Processing:

- Customers need to provide their hog cutting instructions no later than the day the hog is dropped off. They may call in to do this at 502-348-3668, or email them to processing@boonesbutchershop.com. The cut sheet can be accessed from our website. A \$20 late fee will be added to the invoice if cutting instructions are not received by end of day on the day of harvest. Someone is typically available to take cutting instructions over the phone Monday through Friday, from 9:00am until 5:00pm.
- If you are selling the hog to someone else, please instruct them to call or email us their cutting instructions along with your name, the live weight of the hog (if hogs have already been dropped off), and the harvest date.
- We start cutting hogs the day after harvest. The pork that is not cured is typically ready within five (5) business days. Cured meats typically take between 10-15 days. We do our best to store the pork that is not cured until the curing is complete, but occasionally, when our freezer is full, we will require that customers pick up their order in two parts.



Lamb or Goat Processing:

- Customers need to call us to provide lamb or goat cutting instructions within three (3) business days of the harvest date. Someone is typically available to take cutting instructions over the phone Monday through Saturday, from 9:00 am until 5:00pm.
- If you are selling the lamb/goat to someone else, please instruct them to call us with their cutting instructions. They will need to reference your name, the live weight of the animal, and the harvest date.
- Lamb and goat are typically ready for pick up within ten (10) days of drop off.

Thank you....

Again, thank you for choosing Boone's for your processing. We look forward to providing you with the best experience possible. For your convenience, if you have sold the animal, we are also including a letter in this packet with information to assist with your end customer.



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