

Frequently Asked Questions:

Custom Processing

- When do I drop my animal off?
 - Drop off time is 6:30 – 9 am the morning of your scheduled date.
- Do I get my own meat back?
 - Yes, you will always receive your own meat. We tag each carcass to the name of the customer. The tag follows your carcass all the way to the freezer.
- How do we know when our meat is ready?
 - When the meat is processed and frozen we will give you a call. We give you 7 business days after your meat is ready to pick up. Bring your own coolers or containers to take your meat home in.
- What percent yield will my animal produce?
 - Yield depends on condition of animal. Ex: If your animal is fat your yield will be lower. If you want bone in product your yield will appear higher.
- When are you open for pickup?
 - 8am – 5pm Monday through Friday and 8am – 12pm on Saturdays.
- What will the beef to fat content be in my hamburger?
 - This will largely depend on the amount of fat on your carcass. We typically try to achieve an 80-20 mix. The larger amount of red meat (steaks and roasts) that are cut will typically produce a higher fat content in your ground beef.

Yoder Meats Product

- How do we know when our meat is ready?
 - When the meat is processed and frozen we will give you a call. We give you 7 business days after your meat is ready to pick up. Bring your own coolers or containers to take your meat home in. Orders will be filled depending on availability of carcasses. Most generally it takes 2 – 3 weeks.
- When are you open for pickup?
 - 8am – 5pm Monday through Friday and 8am – 12pm on Saturdays.
- Things you need to know :
 - We charge all processing fees off of the carcass/hanging weight. You will take home 60% - 65% of that weight on beef and 70% - 75% of that weight on hogs.