FAQ FOR STAGECOACH MEAT CO. LLC.

* **I’d like to cook for my family or friends. What serving size do you recommend per person?**
* **How are beef aged? How long are they aged?**
* **Do you age hogs the same as beef?**
* **When can I expect my order to be ready?**
* **How soon can I get an animal in?**
* **Where is Stagecoach Meat Co. located? How do I find you?**
* **Do you accept checks?**
* **What cuts do I have to choose from?**
* **What are your charges for slaughtering and processing?**
  + **The slaughter charge is a flat charge. Processing charges are based on the dress weight of the animal. Please call for current rates.**
* **What does “dress weight” mean?**
  + **Dress weight refers to the carcass hanging weight after it has been butchered and skinned. Expect an approximately 30% loss from the live weight of the animal.**
* **How do I cook certain cuts of meat?**
* **Do I need to bring boxes or coolers to take the meat home?**
* **When should I drop the animal off?**
* **How soon after I’m notified that my order is ready should I pick it up?**
  + **Our freezer space is valuable. Please plan to pick your order up within a week after notification.**
* **I’m new to custom meat processing. Do you have cutting instruction forms available?**
* **Do you charge extra for making hamburger patties or sausage patties.**
* **How do you package the cuts of meat?** 
  + **All meat is wrapped first in a layer of plastic meat film and then covered with freezer paper.**