



ORDER GUIDE AND INFORMATION SHEET

MAKING AN ORDER

If you're interested in placing an order with us, contact the Abattoir by **phone** (504-430-0268), **email** (voironsabattoir@gmail.com), or through any of our **social media** pages for more information.

Because the order process can be overwhelming for new customers, we have constructed a "cut sheet" that will lay out all of your choices, so you know exactly what to expect when you pick up your meat.

As always, we are here to answer any additional questions you may have about orders.

TIME FRAMES

If you will be dropping off an animal, please contact us to set-up an appointment.

Your animal will hang for approximately **14 days** before the butchering process begins. This is the appropriate amount of time to facilitate the aging process.

We will contact you when your order is ready for pick-up, which will usually be the day after the hanging process is complete.

Pick-up should be scheduled **Monday-Saturday** between **8 AM and 6 PM**. We will accommodate you to the best of our ability.

PAYMENT

If you are purchasing a live animal from Voiron's Abattoir, we require a **\$200 deposit** prior to the slaughtering process. *This deposit is not required for customers providing their own animals.*

Payment will be **required in full** at the time of pick-up.

We prefer payment in the form of **credit/debit card or cash** but will accept money orders as well.

COMMON QUESTIONS

What's the hanging weight? *The hanging weight is the weight of the animal without a head, internal organs, hooves, or hide. This is the weight after the slaughtering process.*

How will my meat be packaged? *All meat is professionally packaged in premium, vacuum-sealed storage bags. This packaging increases longevity and maintains quality.*

How much freezer space will I need? *You will take home 50-60% of the hanging weight. We recommend approximately 1 cubic foot of space for every 25 pounds of meat.*