

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	California State University Fresno - Meat Lab	Clausen Meat Packing, Inc.	Golden Gate Meat Company, Inc.
<i>Address</i>	E. Barstow & Woodrow, Fresno, CA 93740	19455 East Clausen Road, Turlock, CA 95380	1095 South A street , Santa Rosa, CA 95404
<i>Slaughter</i>	x	x	
<i>Cut/Wrap</i>	x	x	x
<i>Phone</i>	(559) 278-2697	(209) 667-8699	(707) 542-6200
<i>Inspected By</i>	USDA	USDA	USDA
<i>Species Handled</i>	Beef Only, Sheep, Hogs, & Goats	Hogs	Beef, Lamb, Hogs, Goats,Poultry, Veal, Wild Game
<i>Harvesting/Cutting Services</i>	Slaughter, Organic Slaughter, Custom Cuts, Vaccum pack, Cut & Wrap, Primal cuts	Some custom slaughter, Slaughter of purchased animals (Clausen Meats)	Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts (only Santa Rosa)
<i>Processing Services</i>	Sausage production, jerky, snack sticks, salami, dry aging, tenderizing, smoking	They have the capacity to do cut/wrap but only do for their products	Dry Aging, Extended carcass hang time (7-21 days), Tenderizing, Cutting, Grinding, Sausage Making
<i>Transportation/Storage</i>	Pick-up only	No services	Animal pick up, Delivery to final destination, Carcass drop for Bay Area (only Santa Rosa)
<i>Other Services</i>	Custom labelling		Custom labelling (Santa Rosa)
<i>Website</i>			
<i>Days of Operation</i>	M-F	M-F	M-F
<i>Hours of Operation</i>	6:30 - 6 pm	8 - 3 pm	5 - 3 pm

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Jim's Farm Meat, Inc. (formerly Arnold Meat Company)	Los Banos Abattoir	Manas Ranch Custom Meats, Inc.
<i>Address</i>	5881 North Winton Way, Winton, CA 95388	1312 West Pacheco Boulevard, Los Banos, CA 93635	26797 State Highway 16, Esparto, CA 95627
<i>Slaughter</i>	x	x	
<i>Cut/Wrap</i>			x
<i>Phone</i>	(209) 358-3535	(209) 826-2212	(530) 787-1740
<i>Inspected By</i>	USDA	USDA	USDA & CDFA
<i>Species Handled</i>	Hogs	Beef & Dairy	Beef, Lamb, Hogs, Goats, Deer, Buffalo, Wild Turkey
<i>Harvesting/Cutting Services</i>	Slaughter	Slaughter (with animal ID preserved), mainly purchase animals but custom slaughter is available,	Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts, USDA animals are received on Thursday, custom can be received any time
<i>Processing Services</i>			Dry Aging, Extended carcass hang time (7-28 days), Primal dry aging, Tenderizing, Cutting, Grinding (with animal ID preserved), Sausage production, Smoking and curing
<i>Transportation/Storage</i>	No services	Carcass drop to processing facility or pick up	Quick freeze, wild game holding room, main holding room for custom, USDA holding room
<i>Other Services</i>			Label design & approval
<i>Website</i>			http://www.manasmeats.com/
<i>Days of Operation</i>	M-F	M-F	
<i>Hours of Operation</i>	8 - 3 pm	9 - 7 pm	

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Marin Sun Farms, Inc.	Mayar's Halal Meat	Nature's Bounty Meat Farm
<i>Address</i>	1522 Petaluma Boulevard North , Petaluma, CA 94952	13196 Bird Street, Livingston, CA 95334	5634 Weber Road , Vacaville, CA 95687
<i>Slaughter</i>	x	x	x
<i>Cut/Wrap</i>	x		
<i>Phone</i>	(415) 663-8997	(510) 551-3934	(707) 693-0908
<i>Inspected By</i>	USDA, AWA (Animal Welfare Approved)	USDA & CDFA	USDA (currently suspended voluntarily), CDFA
<i>Species Handled</i>	Beef & Dairy, Veal, Goats, Sheep and Hogs	Beef, Lamb, Goats	Beef (only their Beef), Lamb, Goats, Poultry (these can be from outside)
<i>Harvesting/Cutting Services</i>	Slaughter, Organic slaughter (pending), Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts	Slaughter, Kosher slaughter (may be doing this in the future), Halal slaughter	Slaughter, Halal slaughter, Cutting, Vacuum pack, Custom cuts
<i>Processing Services</i>	Aging, Grinding (with animal ID preserved),		No processing past cutting
<i>Transportation/Storage</i>	Carcass drop to local facilities - call for details and pick-up. Storage up to 1 week	Animal pick up, Delivery to final destination, Carcass drop for Bay Area	No services
<i>Other Services</i>	Custom labelling	Animal hides, Labelling	
<i>Website</i>	http://www.marinsunfarms.com/	http://www.mayarhalalmeat.com/products	http://www.nbmeats.com/
<i>Days of Operation</i>	M-F	M-F	Wed - Sun
<i>Hours of Operation</i>	Office Hours: 8 - 1 pm	9 - 5 pm	9 - 4 pm, no slaughter after 3:30

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Palace Meat Company	Panizzera's Meat Company	Prime Smoked Meats, Inc.
<i>Address</i>	2447 W. Church Avenue, Fresno, CA 93706	3905 Main Street & Graton Road, Occidental, CA 95465	220 Alice Street, Oakland, CA 94607
<i>Slaughter</i>	x	x	
<i>Cut/Wrap</i>			
<i>Phone</i>	(559) 233-1124	(707) 874-1854	(510) 832-7167
<i>Inspected By</i>	USDA	USDA	USDA
<i>Species Handled</i>	Hogs	Lamb & Goats	Hogs
<i>Harvesting/Cutting Services</i>	Slaughter	Slaughter - USDA only, no CDFA	
<i>Processing Services</i>			Smoking and curing
<i>Transportation/Storage</i>	Delivery to final destination, Carcass drop for Bay Area	Delivery to final destination sometimes if it is a small amount, mostly pick-up	Delivery to final destination (contracted out), Carcass drop for Bay Area
<i>Other Services</i>			
<i>Website</i>			http://www.primesmoked.com/
<i>Days of Operation</i>	M-F	M-Wed	M-F
<i>Hours of Operation</i>	7 - 2 pm		7 - 3 pm

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Schmitz Diversified Corp.	Sonoma County Meat	Superior Farms (formerly Ellensburg Lamb Company Inc)
<i>Address</i>	410 Hester Street, San Leandro, CA 94577	35 Sebastopol Avenue, Santa Rosa , CA 95401	7390 Rio Dixon Road, Dixon , CA 95620
<i>Slaughter</i>			x
<i>Cut/Wrap</i>	x	x	x
<i>Phone</i>	(510) 562-7050	(707) 521-0121	(707) 678-3091
<i>Inspected By</i>	USDA	USDA & CDFA	USDA
<i>Species Handled</i>	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo, Poultry, Wild Game		Lamb, Mutton, Goats
<i>Harvesting/Cutting Services</i>	Slaughter, Organic slaughter, Kosher slaughter, Halal slaughter (Schmitz Ranch animals), Primal cuts, Cut & Wrap, Organic packaging, Vacuum pack, Custom cuts		Slaughter, Halal slaughter, Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts
<i>Processing Services</i>	Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Tenderizing, Cutting, Grinding, Sausage production, Smoking and curing, Jerky	Sausage production, Smoking and curing, Jerky	Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Cutting, Grinding (without animal ID preserved)
<i>Transportation/Storage</i>	Animal pick up, Quick freeze, Delivery to final destination, Carcass drop for Bay Area, Carcass drop for Sacramento Area		Quick freeze, Delivery to final destination, Carcass drop for Bay Area, Carcass drop for Sacramento Area
<i>Other Services</i>	Animal hides (This is only for their cattle)		Animal hides, Label design & approval
<i>Website</i>	http://www.schmitzranch.com/	http://www.sonomacountymeatco.com/	http://superiorfarms.com/
<i>Days of Operation</i>	M-F	M-F, Sat by app.	M-F
<i>Hours of Operation</i>	6:30 - 1 pm	6 - 2:30 pm USDA hours	6 - 6 pm

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Yosemite Meat & Locker Service	Yosemite Valley Beef Packing (formerly Dairy Man's Meat Processing)	Allen's Custom Meats
<i>Address</i>	601 Zeff Road, Modesto, CA 95351	970 East Sandy Mush Road, Merced, CA 95340	592 Grass Valley Highway, Auburn, CA 95603
<i>Slaughter</i>	x	x	
<i>Cut/Wrap</i>		x	x
<i>Phone</i>	(209) 524-5117	(209) 383-4060	(530) 885-8811
<i>Inspected By</i>	USDA	USDA	CDFA
<i>Species Handled</i>	Hogs	Beef	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo
<i>Harvesting/Cutting Services</i>	Slaughter, Primal Cuts - maybe half the animal and ship it to the producers locker of choice	Slaughter, Organic slaughter, Primal cuts, Cut & Wrap, Organic packaging, Vacuum pack, Custom cuts	Primal cuts, Cut & Wrap, Organic packaging, Vacuum pack, Custom cuts
<i>Processing Services</i>		2015 - Will be offering beef fat, stock, ground beef, jerky, smoking	Dry Aging, Extended carcass hang time (7-21 days), Tenderizing, Cutting, Grinding (with animal ID preserved), Grinding (without animal ID preserved), Sausage production
<i>Transportation/Storage</i>	Delivery for cut/wrap, for fair hogs they deal with state	Animal pick up (local - 30 mi), Quick freeze, Delivery to final destination (70-80 mi), Carcass drop for Bay Area, Carcass drop for Sacramento Area	Quick freeze, Delivery to final destination
<i>Other Services</i>		Label design & approval	
<i>Website</i>	http://www.yosemitemeat.com/	working on one	
<i>Days of Operation</i>	M-F (regular) M, T, TH, F (currently)	M-F	
<i>Hours of Operation</i>	6 - 4 pm	7 - 3:30 pm	

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Archer's Butcher Block & Custom Meat Cut	Austin Meat Service	Bud's Custom Meats
<i>Address</i>	5425 Mother Lode Drive, Placerville, CA 95667	126 S. Walnut Avenue, Ripon, CA 95366	7750 Petaluma Hill Road, Penngrove, CA 94951
<i>Slaughter</i>	x		x
<i>Cut/Wrap</i>	x	x	x
<i>Phone</i>	(530) 626-6328	(209) 599-4988	(707) 795-8402
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Hogs, Goats, Buffalo	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo
<i>Harvesting/Cutting Services</i>	Slaughter, Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts	Cut & Wrap, Vacuum pack cuts	Slaughter, Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts
<i>Processing Services</i>	Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Tenderizing, Cutting, Grinding (with animal ID preserved), Sausage production, Smoking and curing, Jerky	Dry Aging, Extended carcass hang time (7-21 days), Cutting	Dry Aging, Extended carcass hang time (7-21 days), Tenderizing, Cutting, Sausage production, Smoking and curing, Jerky
<i>Transportation/Storage</i>	Animal pick up, Quick freeze		Animal pick up, Quick freeze
<i>Other Services</i>	Animal hides, Label design & approval		Animal hides
<i>Website</i>			
<i>Days of Operation</i>		Tu-F	M-Sa
<i>Hours of Operation</i>			

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Chucks's Custom Slaughterhouse	Country Butcher	Dave's Meat Service
<i>Address</i>	32029 Road 105, Dixon , CA 95620	5860 Feather River Boulevard, Linda, CA 95961	5149 Blue Gum Avenue, Modesto, CA 95358
<i>Slaughter</i>	x	x	
<i>Cut/Wrap</i>			x
<i>Phone</i>	(707) 678-7218	(530) 742-0284	(209) 527-2861
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Beef, Lamb, Mutton, Goats	Beef, Lamb, Mutton, Hogs, Goats	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo
<i>Harvesting/Cutting Services</i>	Slaughter, Organic slaughter, Kosher slaughter, Halal slaughter, Primal cuts, Custom cuts	Slaughter, Cut & Wrap, Vacuum pack, Custom cuts	Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts
<i>Processing Services</i>	Cutting, Grinding (with animal ID preserved), Grinding (without animal ID preserved)	Dry Aging, Extended carcass hang time (7-21 days), Cutting, Sausage production, Smoking and curing, Jerky	Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Tenderizing, Cutting, Grinding (without animal ID preserved), Sausage production, Smoking and curing, Jerky
<i>Transportation/Storage</i>		Quick freeze	Quick freeze
<i>Other Services</i>			Label design & approval
<i>Website</i>			
<i>Days of Operation</i>			
<i>Hours of Operation</i>			

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Duane's Butcher Block	El Ranchito	Fagundes Meats
<i>Address</i>	2736 West Tregallas Road, Antioch, CA 94509	8476 Wild Rose Lane, Dixon , CA 95620	142 Jason Street, Manteca, CA 95336
<i>Slaughter</i>		x	
<i>Cut/Wrap</i>	x		x
<i>Phone</i>	(925) 757-9162	(707) 612-4959	(209) 239-4184
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Hogs, Goats, Deer	Beef, Hogs, Sheep, Wild Game
<i>Harvesting/Cutting Services</i>	Primal cuts, Cut & Wrap, Organic packaging, Custom cuts	Slaughter, Halal slaughter	Cut & Wrap, Custom cuts, Vacuum pack
<i>Processing Services</i>	Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Tenderizing, Cutting, Grinding (without animal ID preserved), Sausage production		Dry Aging, Extended carcass hang time (7-28 days), Primal dry aging, Tenderizing, Cutting, Grinding (with animal ID preserved), Sausage production, Smoking and curing
<i>Transportation/Storage</i>	Quick freeze	Animal pick up, Carcass drop for Sacramento Area	Pick-up only
<i>Other Services</i>			labelling (standard label)
<i>Website</i>			http://www.fagundesmeats.com/
<i>Days of Operation</i>			TU-SU
<i>Hours of Operation</i>			8-5:30 pm 8-3pm (Sun)

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Foothill Meat Company	Gates Ranch	Harriger's Meat Locker & Processing Plant
<i>Address</i>	3311 Foothill Boulevard, Oroville, CA 95966	7351 English Hills Road, Vacaville, CA 95688	1426 Franklin Road, Yuba City, CA 95993
<i>Slaughter</i>	x	x	
<i>Cut/Wrap</i>	x	x	x
<i>Phone</i>	(530) 534-3109	(707) 694-7063	(530) 673-7701
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo
<i>Harvesting/Cutting Services</i>	Slaughter, Cut & Wrap, Vacuum pack, Custom cuts	Slaughter, Cut & Wrap, Vacuum pack	Cut & Wrap, Vacuum pack, Custom cuts
<i>Processing Services</i>	Extended carcass hang time (7-21 days), Cutting, Grinding (with animal ID preserved), Smoking and curing, Jerky	Extended carcass hang time (7-21 days), Tenderizing, Cutting, Grinding (with animal ID preserved), Grinding (without animal ID preserved), Smoking and curing, Jerky	Dry Aging, Primal dry aging, Tenderizing, Cutting, Grinding (with animal ID preserved), Sausage production, Smoking and curing, Jerky
<i>Transportation/Storage</i>	Animal pick up	Animal pick up, Quick freeze	Quick freeze, Locker rental
<i>Other Services</i>			
<i>Website</i>			
<i>Days of Operation</i>			
<i>Hours of Operation</i>			

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	House of Beef	Islamic Meat & Poultry Company	Kountry Meats
<i>Address</i>	201 North 3rd Avenue, Oakdale, CA 95361	1320 South Aurora Street, Stockton, CA 95206	9631 Aandage Avenue, Sacramento, CA 95624
<i>Slaughter</i>		x	
<i>Cut/Wrap</i>	x	x	x
<i>Phone</i>	(209) 847-5991	(209) 462-8022	(916) 685-5431
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef & Dairy, Lamb, Goats, & Hogs	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo
<i>Harvesting/Cutting Services</i>	Cut & Wrap, Vacuum pack, Custom cuts	Slaughter, Kosher slaughter, Halal slaughter, Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts	Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts
<i>Processing Services</i>	Dry Aging, Extended carcass hang time (7-21 days), Tenderizing, Cutting, Grinding (with animal ID preserved), Grinding (without animal ID preserved), Sausage production, Smoking and curing, Jerky	Cutting, Grinding (with animal ID preserved)	Dry Aging, Extended carcass hang time (7-21 days), Tenderizing, Cutting, Grinding (with animal ID preserved), Grinding (without animal ID preserved), Sausage production, Smoking and curing, Jerky
<i>Transportation/Storage</i>	Quick freeze, Locker rental	Locker rental, Carcass drop for Bay Area, Carcass drop for Sacramento Area	Quick freeze
<i>Other Services</i>			
<i>Website</i>			
<i>Days of Operation</i>		M-F	
<i>Hours of Operation</i>			

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Long Ranch, Inc.	Los Gatos Meats, Inc.	Mack's Custom Meats
<i>Address</i>	5203 West Ripon Road, Manteca, CA 95337	575 University Avenue, Los Gatos, CA 95032	8666 Wise Road, Auburn, CA 95603
<i>Slaughter</i>	x		
<i>Cut/Wrap</i>		x	x
<i>Phone</i>	(209) 823-5515	(408) 354-7055	(530) 885-1831
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Hogs	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Hogs, Deer, Buffalo
<i>Harvesting/Cutting Services</i>	Slaughter	Primal cuts, Vacuum pack, Custom cuts	Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts
<i>Processing Services</i>		Cutting, Sausage production, Smoking and curing, Jerky	Extended carcass hang time (7- 21 days), Tenderizing, Cutting, Grinding (without animal ID preserved), Sausage production, Jerky
<i>Transportation/Storage</i>			Quick freeze
<i>Other Services</i>		Label design & approval	
<i>Website</i>			
<i>Days of Operation</i>			
<i>Hours of Operation</i>			

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Meridan Meat Company	Rawhide Meat	Riella Farms
<i>Address</i>	1097 3rd Street, Meridian, CA 95957	18719 Omega Mine Road, Jamestown, CA 95327	13182 South Airport Way, Manteca, CA 95336
<i>Slaughter</i>			x
<i>Cut/Wrap</i>	x	x	
<i>Phone</i>	(916) 696-2648	(209) 984-5814	(209) 993-2977
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Goats, Buffalo
<i>Harvesting/Cutting Services</i>	Cut & Wrap, Vacuum pack, Custom cuts	Cut & Wrap, Vacuum pack, Custom cuts	Slaughter, Halal slaughter
<i>Processing Services</i>	Dry Aging, Extended carcass hang time (7-21 days), Cutting, Smoking and curing	Extended carcass hang time (7-21 days), Tenderizing, Cutting, Grinding (with animal ID preserved), Sausage production	
<i>Transportation/Storage</i>	Quick freeze	Quick freeze	
<i>Other Services</i>			Animal hides
<i>Website</i>			
<i>Days of Operation</i>	M-Tu		
<i>Hours of Operation</i>			

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Roseville Meat Company	Sanders Meat Locker	Sawyer's Meat Service
<i>Address</i>	700 Atlantic Street, Roseville, CA 95678	1220 South Avenue, Turlock , CA 95380	15250 East Harney Lane, Lodi, CA 95240
<i>Slaughter</i>			
<i>Cut/Wrap</i>	x	x	x
<i>Phone</i>	(916) 782-2705	(209) 634-7525	(209) 727-5226
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Lamb, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Hogs, Goats Buffalo	Beef, Lamb, Mutton, Hogs, Goats
<i>Harvesting/Cutting Services</i>	Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts	Cut & Wrap, Vacuum pack, Custom cuts	Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts
<i>Processing Services</i>	Extended carcass hang time (7-21 days), Tenderizing, Cutting, Grinding (with animal ID preserved), Grinding (without animal ID preserved), Sausage production, Smoking and curing, Jerky	Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Tenderizing, Cutting, Grinding (with animal ID preserved), Grinding (without animal ID preserved), Sausage production, Smoking and curing, Jerky	Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Tenderizing, Cutting, Grinding (with animal ID preserved), Sausage production, Jerky
<i>Transportation/Storage</i>	Quick freeze, Locker rental		
<i>Other Services</i>			
<i>Website</i>			
<i>Days of Operation</i>			
<i>Hours of Operation</i>			

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Silva's Ranch, Inc.	Village Smokehouse	Willie's Country Meats
<i>Address</i>	12130 New Avenue, San Martin, CA 95046	14989 Stagecoach Way, Rough and Ready, CA 95975	412 West Olive Avenue, Madera, CA 93697
<i>Slaughter</i>	x		x
<i>Cut/Wrap</i>		x	x
<i>Phone</i>	(408) 683-2348	(530) 274-9104	(209) 389-0540
<i>Inspected By</i>	CDFA	CDFA	CDFA
<i>Species Handled</i>	Beef, Lamb, Hogs, Goats	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Hogs, Goats, Deer
<i>Harvesting/Cutting Services</i>	Slaughter	Primal cuts, Cut & Wrap, Vacuum pack, Custom cuts	Slaughter, Cut & Wrap, Vacuum pack, Custom cuts
<i>Processing Services</i>		Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Tenderizing, Cutting, Grinding (with animal ID preserved), Sausage production, Smoking and curing, Jerky	Dry Aging, Extended carcass hang time (7-21 days), Tenderizing, Cutting, Grinding (with animal ID preserved), Sausage production
<i>Transportation/Storage</i>			
<i>Other Services</i>		Label design & approval	
<i>Website</i>			
<i>Days of Operation</i>			
<i>Hours of Operation</i>			

Bay Area Slaughter and Processing Facilities – Facilities within 100 miles

<i>Company Name</i>	Willow Glen Meats & Smokehouse	Willowside Meats, Inc.
<i>Address</i>	885 Delmas Avenue, San Jose, CA 95125	3326 Guerneville Road, Santa Rosa, CA 95401
<i>Slaughter</i>		x
<i>Cut/Wrap</i>	x	x
<i>Phone</i>	(408) 354-7055	(707) 546-8404
<i>Inspected By</i>	CDFA	CDFA
<i>Species Handled</i>	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo	Beef, Lamb, Mutton, Hogs, Goats, Deer, Buffalo
<i>Harvesting/Cutting Services</i>	Cut & Wrap, Vacuum pack, Custom cuts	Slaughter, Primal cuts, Cut & Wrap, Custom cuts
<i>Processing Services</i>	Extended carcass hang time (7-21 days), Primal dry aging, Tenderizing, Cutting, Grinding (without animal ID preserved), Sausage production, Smoking and curing, Jerky	Dry Aging, Extended carcass hang time (7-21 days), Primal dry aging, Cutting, Grinding (with animal ID preserved), Grinding (without animal ID preserved), Sausage production, Smoking and curing, Jerky
<i>Transportation/Storage</i>	Quick freeze	Quick freeze
<i>Other Services</i>	Animal hides	Label design & approval
<i>Website</i>		
<i>Days of Operation</i>		
<i>Hours of Operation</i>		