



**HERRING BROTHERS**  
*Meats*

**Attention all customers – please read carefully!**

**Effective January 1, 2024**

Herring Brothers is implementing a few new policies.

### **Drop off/Cutting Instructions**

Livestock drop off days are scheduled through phone/email or in person. We will give you a specific date and that is the day to drop off. Drop off hours are 7:30-12 with lambs/goats/sheep being 7:30 on your scheduled date.

We have our days planned by what is being delivered, so please plan to drop off your animals on the date we gave you at scheduling, unless other arrangement are made with Herring Brothers.

All cutting instructions sheets can be found on our website. [herringbrothersmeats.com](http://herringbrothersmeats.com)

Please only use our sheets, and make sure to fill out each line with a yes/no or thickness and circle pack sizes, smoked/fresh and nitrate in/nitrate free smoking.

**Cutting instructions for all animals must be provided at drop off. This gives us a chance to look them over to see if we have any questions.**

**In the event that we don't have your instructions when it is time to process, they will be cut using our standard specifications (see website). We will not be chasing you or your customers down for them.**

If someone else is dropping your animals off, please make sure that instructions accompany the driver. Or have them emailed prior to drop off. Email [herringbros@hotmail.com](mailto:herringbros@hotmail.com)

If you are assigning certain weights to the cut sheets. You can call and we will provide the weights for you to assign.

Beef generally hang or age 14 days

Pork/lambs/goats we like to process as soon as possible. Unless other special requests have been made with us.



350 Water Street  
Guilford, Maine



Slaughterhouse:(207)876-2631  
Retail Store: (207) 876-4395



[herringbros@hotmail.com](mailto:herringbros@hotmail.com)



# HERRING BROTHERS Meats

## Producers with customers

Please communicate with your customers for their instructions, **prior to drop off**, so that all are provided at that time. We will **not** be calling each of your customers for the instructions.

We will call you when the orders are ready, and it will be your responsibility to let your customers know that the animal is ready to be picked up. Please be sure that you provide them with our business hours and that they need to bring boxes or coolers. Please let us know at the time of drop off the pickup and payment arrangements.

## Picking up /Payment

We accept cash, checks, and credit/debit cards.

Regular business hours: Monday-Friday 730-4 with lunch 12-1230

**We will notify you when your order is done/processed. Either by email or phone.** Please do not call or email asking when your order/meat will be done.

Please be sure to make arrangements to pick **all** products up at that time. We have limited space in our freezer and cannot store it for you.

Orders/product must be picked up within **14 days** of being informed that it is ready. If not picked up within that timeframe, a **charge of 1% of your invoice per day** will be added to your total when it is picked up. (ex. Invoice total \$250.00-- after 14 days-- 1 day \$2.50, 2 days \$5.00, 10 days \$25.00)

**Please be prepared to pay all orders/invoices in full at time of pickup. The amount owed will be provided when we contact you to say that it is ready/done for pickup.**

### **\*Producers with customers**

If you, the producer, are paying the total bill for all your customer(s), please make sure that your invoice is **paid in full** before you or they come to pick up the product.

Please let us know if you have any questions. Thank you!



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