

ABOUT US

Here at Mt. Angel Meat Company, we proudly offer a wide range of professional processing services. We provide USDA inspected harvesting and full custom meat processing of beef, pork, lamb, and goat. We are an Animal Welfare Approved company and strongly believe in the humane handling of animals. We are one of the few remaining USDA inspected meat processors left in Oregon, and we are proud to be serving the small producers and farmers in our local area.

Our USDA processing is a perfect option for anyone that is looking to sell their meat at farmers markets, to restaurants and in stores. After your animal is harvested, we will process it according to your specifications to make sure you get only the cuts you and your customers want. We take pride in providing you with quality service that will not only keep you coming back, but will also keep your customers coming back to you.

We also provide not for sale processing that is a perfect option for anyone that is looking to stock up your freezer at home. Whether we harvest your animal at our facility, or you harvest wild game out on the field, we will process your product according to your specifications to insure you get only the cuts you want.

We also provide a wide range of value added products that we can produce from your products, such as bacon and various sausages. From the local farmer, to the wild game hunter, we are here to cater to your needs.

Our Story

Mt. Angel Meat Co. was started on June 1st, 1908 and was incorporated on July 21st, 1970. The business was later purchased by Mr. Eric Fietz from the Ebner family on August 1st, 1999.

Eric's journey in the meat industry began when he was only 12 years old and he started cutting meat for his step-father, Joe Blain. Joe's experience and expertise stretches back to World War II, when Joe started cutting meat for the US Navy. After serving his time in the US Navy, Joe started processing meat out of his garage using an air conditioning unit for his cooling system. This is where Eric first started learning how to process meat, helping Joe with the family business. Joe eventually worked his way up from processing meat in his garage to opening his own custom meat shop, Blain's Sundown Meat, in the early 1980's. Joe ran and operated his meat shop, alongside with his wife Helen, for around 10 years before selling the business to one of his sons in the early 1990's.

Eric brought his knowledge and expertise to the company, and he also brought along Joe, who quickly became a respected part of the Mt. Angel Meat Co. work team. Joe shared the same knowledge and skill with his fellow employees that he did throughout the years with Eric. Joe cut meat for the company for 13 years until he finally decided to retire at the age of 88. The knowledge and skill that Eric brings to the business is something you don't learn in school, his knowledge and skill is one of a kind, coming from the tradition and pride that was passed down by Joe, and to this day is still being passed down by Eric to his sons, Glenn and Trevor, and his fellow employees.



"A Cut Above Since 1908"

Our Mission:

We strive to bring to your table the quality, knowledge, experience, and friendliness that our family has taken pride in for 3 generations. From our block to your table.

STORE HOURS:

Monday through Friday 7:00am to 4:00pm
Saturday 5:30am to 2:00 pm
Sunday CLOSED

OFFICE HOURS:

Monday through Thursday 7:00am to 5:00pm
Friday 7:00am to 4:30pm
Saturday 5:30am to 2:00pm
Sunday CLOSED

www.mtangelmeat.com

SERVICE@MTANGELMEAT.COM

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AND TWITTER @MTANGELMEAT

11771 BULL RUN RD NE
MOUNT ANGEL, OR 97362

503-845-6112

Animal Harvest

Beef	\$110 per animal
Sheep	\$75 per animal
Goat	\$75 per animal
Scalded Hog	\$80 per animal
Skinned Hog	\$90 per animal

(If we are cutting and packaging the animal here, there is a \$10 discount for each harvesting fee.)

SRM Removal Fee

If the beef you bring to us is 30 months of age or older at the time of harvest, there may be additional fee's. These fee's apply to beef that are harvest and pick up only, they do not apply to beef that we are further processing and packaging.

SRM Removal Fee	\$0.10 per pound
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(There is a \$60 minimum charge per beef for SRM removal.)

Miscellaneous Items / Services

PRICES START AT:

Patties	\$0.75 per pound
Portion Control Cutting	\$0.35 per pound

Wild Game Processing

This option is perfect for wild game hunters. Bring us your wild game to be processed according to your specifications to insure you get only the cuts you want. The cuts are then packaged in paper wrap according to your specifications. Each package is clearly marked with the contents of the package and marked not for sale.

PRICES START AT:

Paper Wrapped	\$1.10 per pound
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(There is a \$110 minimum cut and wrap fee per animal. There is also a \$110 deposit per animal due at the time of drop off.)

Cut and Packaged USDA Inspected Processing

This option is perfect if you are looking to sell your product to the public. After your animal is harvested, we will process it according to your specifications to insure you get only the cuts you want. The cuts are then packaged according to your specifications. Each package will have the USDA inspected logo on it, along with your business name and any business information you may want on the label. Each package is clearly marked with the contents of the package and the net weight of the package, then boxed. Each box is labeled with the total net weight and total number of packages each box contains.

PRICES START AT:

Paper Wrapped	\$0.77 per pound
Vacuum Packed	\$1.10 per pound

(There is a \$50 minimum charge per animal for paper wrapped processing, and a \$70 minimum charge per animal for vacuum packed processing.)

Cut and Packaged Not For Sale Processing

This option is perfect if you are looking to stock up your freezer at home. After your animal is harvested, we will process it according to your specifications to insure you get only the cuts you want. The cuts are then packaged in paper wrap according to your specifications. Each package is clearly marked with the contents of the package and marked not for sale.

PRICES START AT:

Whole or Half	\$0.69 per pound
Half of Half Split	\$0.71 per pound

(There is a \$45 minimum charge per animal processed)

(Cut and wrap prices are based from the hanging weight of the product, not the finished weight. Value added processing prices are based from the starting weight of the product being made, not the finished weight. There is a storage fee for any processing orders not picked up and paid for within 15 days of us notifying you that the order is ready. Cutting instructions not placed the same week the animal arrives may result in your order being processed under a standard cutting instruction.)

Value Added Products

These items are available for us to make from your product. These items are available for USDA inspected processing AND not for sale processing.

PRICES START AT:

Andouille	\$2.35 per pound
Bacon	\$0.95 per pound
Bacon (Un-Cured)	\$1.75 per pound
Boneless Ham	\$0.95 per pound
Bratwurst	\$2.20 per pound
Breakfast Sausage Bulk	\$0.25 per pound
Breakfast Sausage Link	\$1.85 per pound
Chorizo Bulk	\$0.60 per pound
Chorizo Link	\$2.20 per pound
Italian Sausage Bulk	\$0.25 per pound
Italian Sausage Link	\$1.85 per pound
Oktoberfest	\$2.35 per pound
Special Blend Sausage Bulk (Sugar Free)	\$0.35 per pound
Special Blend Sausage Link (Sugar Free)	\$1.95 per pound
*Add Jalapeno	\$0.30 per pound
*Add Pepper to Bacon	\$0.20 per pound
*Make Sausage Spicy	\$0.20 per pound
*Slicing	\$0.20 per pound

These items are available for us to make from your product. These items are available only for not for sale processing.

PRICES START AT:

Jerky (Peppered)	\$4.25 per pound
Jerky (Regular)	\$4.00 per pound
Jerky (Sweet N Spicy)	\$4.50 per pound
Jerky (Teriyaki)	\$4.00 per pound
Pepper Sticks	\$4.10 per pound
Summer Sausage	\$2.15 per pound
Teriyaki Sticks	\$4.10 per pound