



PORK CUTTING INFORMATION

Average hanging weight for a ½ of hog is 100#. About 35% of the weight is lost after cutting. A half approximately consists of:

- Pork Chops ¾” thick.....18-22
- Pork Steaks ¾” thick.....10-12
- Pork Roast (2-3#)2-4
- Spare Ribs 4 pcs
- Ham..(*choose one*)
 - Cured & Smoked Ham ..1 (weighs approx. 12-15#)
 - Fresh Ham Roast (not smoked).....4-5
- Pork Belly..(*choose one*)
 - Cured & Smoked Bacon..1 (weighs approx. 5-8#)
 - Fresh Side Pork (not smoked).....5-8#
- Pork Hocks (shanks/legs).....2
- Neck Bones (soup bones)1-2 pks
- Head, Lard, Heart, Liver, Tongue

*****Any cuts you do not wish to have will be put into your *Pork trim*.

Pork Trim can be made into these options: Additional cost listed per lb.

Ground Pork	None
Seasoned Ground Pork	\$ 2.20
Italian Ground Pork	\$ 2.20
Brat Patties (4 to a pack = 1lb)	\$ 2.50
Breakfast Patties (5 to a pack = 1 lb)	\$ 2.50
Brats (6 to a pack = 1.5 lb)	\$ 2.45
Breakfast Links (12 to a pack = 1 lb.)	\$ 2.75

Butcher Fee = \$50.00 Processing Fee = \$0.82/lb (*cut, wrap, freeze*) Vacuum-sealed = \$0.92/lb
 Shanks or Bone in Ham = smoked and cut \$1.70/lb Boneless Ham = smoked and cut \$2.19 /lb
 Bacon = smoked and sliced \$1.99/lb Side Pork Sliced = \$.60 /lb

Prices subject to change without notice