



## **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 or 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	\$ 2.10
Breakfast Links	\$ 2.40

Butcher Fee = \$40.00      Processing Fee = \$0.68/lb (*cut, wrap, freeze*)      Vacuum-sealed = \$0.78/lb  
 Shanks or Bone in Ham = smoked and cut \$1.45/lb      Boneless Ham = smoked and cut \$1.90 /lb  
 Bacon = smoked and sliced \$1.75/lb      Side Pork Sliced = \$.60 /lb

**Prices subject to change without notice**