

## Pork Processing Information Sheet

- Do you want your ham cured and smoked? Smoking is an additional \$.59/lb. A whole ham is 14-18#. Would you like it cut in ½, 1/3, or ¼? Or if you like ham steaks, you can have it cut into all steaks or center steak and end roasts.
- Do you want bacon? Smoking is an additional \$.59/lb. It comes in 1# packages. Would you like it thick or regular sliced?
- Do you want the shoulder cut into fresh pork roasts and pork steaks? The average pork roast is 3#. The pork steaks are usually cut at ¾ inch with 2 in a package.
- Do you want the loin cut into roasts and pork chops? Most people just take all pork chops. How thick would you like the chops cut? The standard is ¾ inch. Would you like 2, 3, 4, 5, or 6 in a package?
- Do you want the neckbones?
- Do you want the spare ribs?
- Do you want the pork hocks? Would you like them fresh or smoked? Smoking is an additional \$.59/lb.
- Do you want the liver, heart, or tongue?
- Do you want any liver sausage, blood sausage, or braunschweiger made? These are an extra \$1.19/lb.
- Do you want any lard? Rendered lard is an extra \$.79/lb. It can also be taken in chunks or ground at no additional charge.
- How do you want your pork trim processed? We offer fresh brats, smoked brats, fresh breakfast links, smoked breakfast links, brat seasoned ground pork in 1# packages, Italian brats, Italian sausage in 1# packages, and unseasoned pork patties. These items are an extra \$1.19/lb. We also offer unseasoned ground pork in 1# packages at no additional charge. You can pick as many different items as you would like.

\*Pork processing is \$.45/lb on the hanging weight.

Please call the plant to place your order...262-626-2181.