

Pork Processing Information Sheet

- Do you want your ham fresh or cured & smoked? Smoking is an additional \$.69/lb. A whole ham is around 13-18#. Would you like it cut in ¼, ½, 1/3, or center steaks (approximately 7 from middle) and end roasts.
- Do you want bacon fresh (side pork) or cured & smoked (what is usually in the store)? Smoking is an additional \$.69/lb. It comes in 1# packages. Would you like it thick or regular sliced?
- Do you want the shoulder cut into pork roasts and pork steaks? If so, how many pounds would you like the roast (standard is 3#)? How thick would you like the pork steaks cut and how many per pack (standard is ¾" and 2 per pack)?
- Do you want the loin cut into roasts or pork chops? Most people just take all pork chops. How thick would you like the chops cut and how many per package (standard is ¾" 2)?
- 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 \$.69/lb.
- Do you want the liver, heart, or tongue?
- Do you want any head trimmings into liver sausage, blood sausage, or braunschweiger made? These are an extra \$1.39/lb.
- Do you want any lard? If so, you can have it ground or in chunks at no charge. If you want us to render the lard for you it is an extra \$.79/lb.
- How do you want the balance of your pork trim processed? We offer fresh or smoked brats, fresh or smoked breakfast links, seasoned ground pork, unseasoned ground pork, Italian brats, ground Italian sausage, and pork patties. All the sausage making is an extra \$1.39/lb. except unseasoned ground pork. There is no additional charge for unseasoned ground pork. You can pick as many different items as you would like.

*Pork processing is \$.55/lb on the hanging weight.

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