

# What to Expect?

Live Weight of Hog – 250 lbs  
 Approximate Hanging Weight – 175 lbs  
 Family Size – 4 People (whole hog)

## Cutting Options (Most Common)

### Loin Section (2)

- Pork Chops** (bone in or boneless)
- Tenderloin (tenderized loin)

### Shoulders (2)

- Pork Steak sliced ½ inch thick
- Pork Roast 3 lb roasts
- Center Slice and Roast Ends**

### Ribs (2)

- Whole as slab
- Cut into smaller sections**

### Bacon (2)

- Sugar Cured and Hickory Smoked** (sliced thin, **medium**, or thick)
- Fresh Side (sliced thin, medium, or thick)

### Hams (2)

- Sugar Cured and Hickory Smoked** (whole, all sliced, **center slice and roast each end**, or debone and rolled)
- Fresh (whole or roasts)

### Liver

- Keep it
- Throw it away**

## Boneless Meat

- Bulk Sausage** (seasoned light, **medium**, or heavy)
- Sausage patties
- Sausage Links (smoked or non-smoked)
- Ground Pork
- Ground Pork Patties
- Bratwurst (original, cheddar, or cheddar and jalapeno)

## Rendered Pork Lard

- Keep it
- Throw it away**

# Standard Processing Fees

Standard Processing is Based on Hanging Weight of Hog	
Slaughter Fee	\$50.00
Standard Processing Fee	\$0.96 / pound
Waste Removal and Boxing Fee	\$30.00 per hog

\*Standard Processing includes the cutting and packaging of fresh meat, making sausage and/or ground pork, and curing specified cuts,

# Additional Options

Splitting a Hog Between Two People	\$10 each
Pull the Tenderloin	\$2.50 per side
Bone and Roll Ham	\$5.00 per side
Tenderize Ham	\$5.00 per side
Pork Cutlets	\$5.00 per side
Sausage Patties (8 – 1/7# patties per package)	\$0.75 per lb
Ground Pork Patties (6 – 1/4# patties per package)	\$0.75 per lb
Link No Smoke Sausage	\$2.60 per lb
Link and Smoke Sausage	\$2.80 per lb
Original Bratwurst (4 – 1/4# brats per package)	\$2.60 per lb
Cheddar Bratwurst (4 – 1/4# brats per package)	\$2.80 per lb
Cheddar & Jalapeno Bratwurst (4 – 1/4# brats per package)	\$3.00 per lb
Hawaiian Bratwurst (4 – 1/4# brats per package)	\$3.00 per lb
Package Head to Take Home	\$5.00 per hog

## Why Nadler's?

Nadler's is an "Old School" butcher with proven processing methods utilized for generations. When you process with Nadler's you should expect the following:

- Customizing your cuts including thickness, roast sizes, cured versus fresh, and package sizes
- Double wrapping your meat in 1 mil clear poly and in white butcher paper
- Labeling each package with your name, the name of the cut, and the date it was packaged
- Doubling grinding your ground pork and/or sausage and packaging in 1 lb poly bags with options of seasoning light, medium, or heavy
- Quickly freezing your meat to lock in the freshness
- Ensuring no additives such as mechanically separated pork, soy, water, or gasses

## Our Promise

For over 75 years Nadler's Meats has provided products which are simply good – 100% natural pork products with no artificial coloring or flavoring. Nadler's will continue to provide high quality products using only the finest pork. All Nadler's products are made by owner, Glen Nadler, ensuring that only the best products make it to your family's dinner table. Nadler's is an "Old School" butcher with proven processing methods utilized for generations.

Slaughtering is done by appointment only.

For additional information or to make a reservation, call:

**816-240-8124**

To see other services Nadler's provides visit our website:

**[www.nadlersmeats.com](http://www.nadlersmeats.com)**



# Nadler's Custom Pork Processing

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