



## Pork Packaging – Custom Butchering

\*Based on a half hog (weight approximately #130)

<b>Sausage</b>	<b>Average Weight per ½ Hog = 8lbs (can be split 2 ways)</b>
Bulk	1#, 1.5#, 2# packages
Patties	Available in 4,5,6 or 8 ounce Patties / Packaged 3-8 per pack
Links	Available in 3 oz links / 10 per package
Stuffed	Available in 1.5# or 2# packages
Smoked	Available in 1.5# or 2# packages
Brats	Available in 13 flavors, 6 per package
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<b>Shoulder</b>	<b>Approximately 10# per Shoulder (1 per half)</b>
Steaks	3 Shoulder Steaks weight approx. 1.5# / Packaged 2-8 per package
Roast	Smallest Roast is 2#, Average 3# / Shoulders can be left whole / Bone-in or Boneless
Western Ribs	Thick Cut Ribs cut from the shoulder
	<b>*Shoulders can be added to Sausage</b>
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<b>Loin</b>	<b>1 Loin Per Half</b>
Pork Chops	1 Loin averages 30 ½' Chops / Packaged 2-6 per package <b>*Chops can be marinated for an additional charge of \$13 for 1 loin</b>
Tenderloin	Pork Cutlet / Packaged 3-8 per pack
Butterfly	Thick cut Boneless Chops Butterflied / 4-6 per package
Loin Roast	Whole or Half Loin as roast / Bone-in or Boneless
Cubed	Tenderized Pork Cutlet / Packaged 3-8 per pack
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<b>Spare Ribs</b>	Average 3# per half hog (Can be put in Sausage)
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<b>Pigs Feet</b>	Can be wrapped, put in sausage or used in making grits
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<b>Side</b>	<b>Approximately 10# (1 per half)</b>
Bacon	HomeCured & Smoked / Average package weight is 1.23#
Fresh Side	Whole, Or Sliced / Average package weight is 1.23#
Sausage	Can be placed in sausage
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<b>Ham</b>	<b>20-23# Per Ham (1 per half)</b>
Fresh Ham	Whole, Halved, Quartered, Sliced or Tenderized (cutlets)
Smoked Ham	HomeCured – Whole, Halved, Quartered or Sliced / 1 or 2 per package
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<b>Hog Head</b>	Home Fresh, frozen, sausage or use in grits. (Grits 6# per half hog)
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<b>Lard</b>	Available in 2#, 5#, or 10# containers