



Pork Packaging – Custom Butchering

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

Sausage	Average Weight per ½ Hog = 8lbs (can be split 2 ways)
Bulk	1#, 1.5#, 2# packages
Patties	Available Packaged 3-4 per pack
Links	Available in 3 oz links / 10 per package
Stuffed	Available in 1#, 1.5# or 2# packages
Smoked	Available in 1#, 1.5# or 2# packages
Brats	Available in 13 flavors, 6 per package

Shoulder	Approximately 10# per Shoulder (1 per half)
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
	*Shoulders can be added to Sausage

Loin	1 Loin Per Half
Pork Chops	1 Loin averages 30 ½' Chops / Packaged 2-6 per package *Chops can be marinated for an additional charge of \$13 for 1 loin
Butterfly	Thick cut Boneless Chops Butterflied / 4-6 per package
Loin Roast	Whole or Half Loin as roast / Bone-in or Boneless
Tenderloin	Tenderized Pork Cutlet / Packaged 3-8 per pack

Spare Ribs	Average 3# per half hog (Can be put in Sausage)
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Pigs Feet	Can be wrapped, put in sausage or used in making grits
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Side	Approximately 10# (1 per half)
Bacon	HomeCured & Smoked / Average package weight is 1#
Fresh Side	Whole, Or Sliced / Average package weight is 1#
Sausage	Can be placed in sausage

Ham	20-23# Per Ham (1 per half)
Fresh Ham	Whole, Halved, Quartered, Sliced or Tenderized (cutlets)
Smoked Ham	HomeCured – Whole, Halved, Quartered or Sliced / 1 or 2 per package

Hog Head	Home Fresh, frozen, sausage or use in grits. (Grits 6# per half hog)
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Lard	Available in 2#, 5#, or 10# containers
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Liver	Available in 1# or 2# packages
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