

## 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

(Fresh, Black Bull, Green Onion, Pepper Cheese, Italian, Jalapeno Cheddar, Sweet Cherry, Sweet

Italian, Garlic Butter, Pizza, Nacho Cheese, Tuscan Vodka, Big Kahuna)

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 1/2 Chops / Packaged 2-6 per package

\*Chops can be marinated for an additional charge of \$15 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)

Pigs Feet Can be wrapped, put in sausage, or used in making grits

Side Approximately 10# (1 per half)

Bacon Home-Cured & 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 Home-Cured - Whole, Halved, Quartered, or Sliced/1 or 2 per package

Home Fresh, frozen, sausage, or use in grits. (grits 6# per half hog)

**Lard** Available in 2#, 5#, or 10# containers

**Liver** Available in 1# or 2# packages