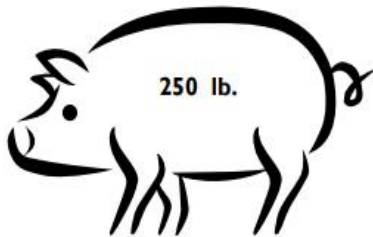


This is an approximate break down of a 250-pound Hog, weights are approximate, which is why price is based on actual hanging weight at butcher.

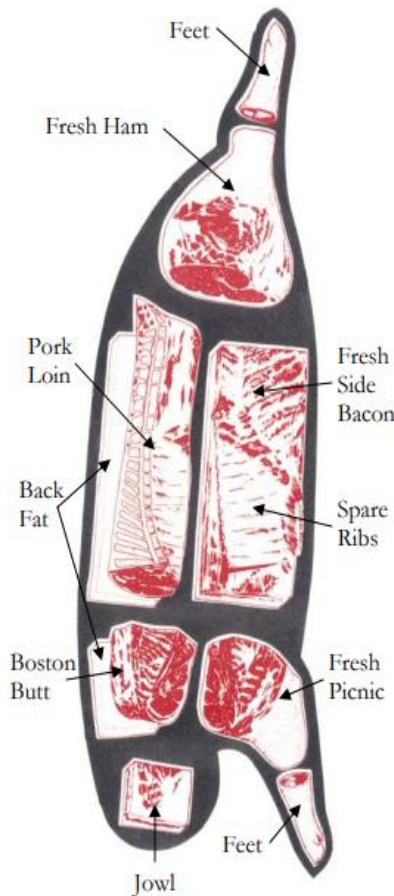


250 lb. Hog
(on the hoof)



Not all of the pig is edible pork. On average about 57% of a hog make it from the pen to the pan. A 250 lb. hog will yield approximately 144 lbs of retail cuts. Around 28% of a hog's live weight is inedible product removed during the slaughter and dressing procedure bringing our 250 lb. live hog to 180 lbs. dressed. The internal organs, hair, blood, and other inedible products account for most of this loss. Once the carcass is sanitarly dressed it is hung on a rail and placed into a cooler where it is quickly chilled. Once the carcass is thoroughly chilled it can be cut into retail cuts where another 20% of the weight is removed bringing our 180 lb. carcass to 144 lbs. of retail cuts. Bone dust, fat trimming, boning, grinding, and moisture loss account for this unpreventable waste. Hams and bacon are typically cured and smoked after cutting.

180 lb. Dressed
(on the rail)



144 lbs. Retail Cuts
(cut & wrapped, bring home)

- **Fresh Hams** **28 lb**
Fresh Ham
Cured & Smoked Ham
Ham Steaks
Ham Hocks
- **Pork Loin** **23 lb**
Country-Style Ribs
Pork Chops
Center Cut Pork Loin Chops
Center Cut Pork Rib Chops
Boneless Pork Loin Roast
Pork Tenderloins
Boneless Butterfly Pork Chops
"Baby" Back Ribs
- **Fresh Side Bacon** **23 lb**
Fresh Side
Salt Pork
Smoked Bacon
- **Spareribs** **6 lb**
Spareribs
- **Boston Butt** **9 lb**
Pork Steak
Boston Butt Roast
Smoked Shoulder Bacon
- **Fresh Picnic** **12 lb**
Fresh Picnic
Pork Shoulder
Smoked Picnic
Smoked Hocks
- **Feet** **3 lb**
Pigs Feet
- **Head** **5 lb**
- **Back Fat** **23 lb**
Lard
- **Misc. Trim** **9 lb**
Breakfast Sausage
- **Jowl** **3 lb**
Smoked Jowl
Breakfast Sausage

Kill fee \$100
Cut and wrap \$1.00 a pound.
Sausage, Hams, bacon, and other cures add \$0.85/pound (for the amount of meat being cured).
Rendered Lard add 0.75 a pound plus jar price (for the amount of fat being rendered).

Name:

Date:

Contact:

Hog

Half or whole

Mark if you want **No Nitrates** on any cures ____
or choose individually.

Harvest:

Kidneys – yes___ no___	Liver – yes___ no___	Heart – yes___ no___
	Cut___ whole___	Cut___ whole___
	Sliced___ chunk___	Sliced___ chunk___
	Package size_____	Package size_____

Tongue – Yes___ no___

Jowl – Bacon (*Guanciale*)___ or grind___
No nitrates ___

Front Quarter:

Front hock – Fresh raw___ Cured raw___ Smoked___ grind___
No nitrates ___

Boston Butt – (you can do a combination but not if you do 3 roasts, something like 2-roast and steak, or 1 roast and grind)

Roasts ___ (up to 3) Steaks ___ Buckboard Bacon___ grind___
No nitrates ___

Shoulder / picnic – (Similar to above, 2 roasts or a combination)

Roasts___ (up to 2) Blade Steaks ___ Country **ribs** ___ or grind___

Side:

Belly – Fresh raw ___ Cured raw ___ Smoked(bacon)___ grind ___
Thickness ___
Package size ___
No nitrates ___

Ribs – spareribs ___ grind ___

Loin:

No chops – whole loin ___

Rib chops – boneless ___ bone in ___ (amount per package ___) grind ___

Loin chops – boneless ___ bone in ___ (amount per package ___) grind ___

Rear Leg:

Ham – whole ___ half (one boneless) ___ quartered (2 bone, 2 boneless) ___

Fresh (raw) ___ cured (raw) ___ smoked(ham) ___

No Nitrates ___

Sirloin – Roast ___ Blade-steaks ___ Grind ___

Rear hock – Fresh raw ___ Cured raw ___ Smoked ___ grind ___

No nitrates ___

Ground:

Just grind (no sausage) ___ or grind ___% and remainder sausage

Sausage – Country ___ Sweet Italian ___ Hot Italian ___ Breakfast(sage) ___

Custom(explain) ___ package size ___

Fat (rendering add \$0.75 / pound and price of jars)

Back fat packaged ___ rendered (lard) ___ not interested ___

Leaf fat packaged, rendered lard, or not interested