

PORK

CUT DESCRIPTION	THICK	COMMENTS/DIRECTIONS
PORK CHOPS	INCH	HOW MANY PER PKG? (AVG IS 4)
PORK STEAK	INCH	HOW MANY PER PKG? (AVG IS 2)
PORK BUTT ROAST	LBS	WEIGHT PER ROAST (AVG IS 2#)
PORK PICNIC ROAST	LBS	WEIGHT PER ROAST (AVG IS 2#)
HAM FRESH	YES/NO	WEIGHT PER ROAST (AVG IS 2#)
***HAM SMOKED	YES/NO	OPTIONS:WHOLE /CUT IN 1/2 /CUT IN THIRDS /STKS AND RSTS
***SMOKED BACON	YES/NO	SLICED, APPROX 1# PKGS
SIDE PORK	YES/NO	SLICED, APPROX 1# PKGS
SPARE RIBS	YES/NO	*
HOCKS	YES/NO	* FRESH/SMOKED
NECK BONES	YES/NO	*
LARD	YES/NO	
HEART	YES/NO	
TONGUE	YES/NO	
LIVER	YES/NO	
**TRIM OPTIONS		
SEASONED PORK 1# TUBES	YES/NO	\$.95/LB
BRATS	YES/NO	\$2.50/LB
PORK LINKS	YES/NO	\$2.99/LB
GROUND PORK 1# TUBES	YES/NO	PLAIN GROUND PORK NO SEASONING-INCLUDED
PORK SAUSAGE PATTIES	YES/NO	\$1.75
CHEDDARWURST	YES/NO	10# MINIMUM-\$3.25/LB
WEINERS	YES/NO	10# MINIMUM-\$3.50/LB
KIELBASA	YES/NO	10# MINIMUM-\$2.89/LB
*IF VOLUDO NOT VAANT	THE DIRC HE	CAS NECK BONES INTO DO NOT TURONA THAT MEAT ANNAY IT

*IF YOU DO NOT WANT THE RIBS, HOCKS, NECK BONES. WE DO NOT THROW THAT MEAT AWAY, IT WOULD GO INTO YOUR TRIM WHICH WE USE TO MAKE YOUR SAUSAGE ITEM(S)

**IF YOU HAVE 1/2 A PORK WE CAN MAKE UP TO 2 DIFFERENT ITEMS FROM YOUR TRIM IF YOU HAVE A WHOLE PORK WE CAN MAKE UP TO 4 DIFFERENT ITEMS FROM YOUR TRIM

***SMOKING IS \$0.89 PER LB ON BACON AND \$0.50 /# SLICING

***SMOKING IS \$0.89 PER LB ON HAM AND PACKAGED FOR \$2.00 /HAM