



Farmer: _____
 WHOLE HALF

Name: _____ Phone: _____

Shoulder:

- Roast (# of _____, weight _____)
- Picnic Ham _____
- Sausage

Loin:

- Pork Chops (_____/pack)
- Boneless Chops (_____/pack)*
- Roast (# of _____, weight _____)
- Canadian Bacon (\$1.75/lb to cure)**

Ribs:

- Spare Ribs

Belly:

- Cured Bacon (\$1.75/lb to cure)**
- Fresh

Ham:

- Cured (\$1.75/lb to cure)**
 - Bone In - ends & slices
 - Boneless 1/2" slices (\$7.50/ham)
 - Boneless lunchmeat (\$10.00/ham) ____#/pack
 - Semi-boneless - slices (\$5.00/ham)
- Fresh

Hocks:

- Yes - cured (\$1.75/lb)
- No

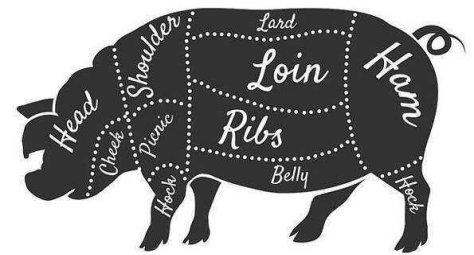
Sausage: (___Rope___Loose___Breakfast Links___Grillers)

PICK 2 **specialty mixes (apple, P&O, southern, etc) dependent on supply**

- Regular
- Italian
- Pepper & Onion
- Apple
- Southern Mix

Scrapple: YES
 or NO
 (\$12.50/half)

<u>*Extra Charges*</u>	
★	Cured Meats (Hams/Bacon)
	\$1.75/pound
★	Boneless Ham Slices
	\$7.50/ham
★	Boneless Lunch meat
	\$10.00/ham
★	Semi-boneless Ham
★	\$5.00/ham
★	Breakfast Links
	\$2.50/pound
★	Boneless Chops
	\$10.00/half
★	Sausage Grillers
	\$2.00/pound
★	Pepper & Onion Sausage
	\$1.00 extra/pound
★	Apple Sausage
	\$1.00 extra/pound
★	Smaller Packaging (less than 4/pk)
	\$10/half



**\$190.00 (up to 300 lb) to kill, process, & pack if hog brought to shop PLUS extras, curing
 **\$235.00 (301-400 lb) to kill, process, & pack if hog brought to the shop PLUS extras, curing
 **\$285.00 (400-499) to kill, process, & pack if hog brought to the shop PLUS extras, curing
 for every 100 pounds past 400 pounds, an extra \$15 will be added to your basic fee (Haul Fee \$50)
 ALL PRICES SUBJECT TO CHANGE