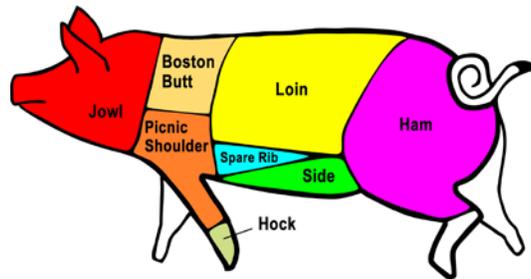




11391 N. State Road 55 • Thayer, IN 46381 • 219-345-3755

½ Hog • Approximately 80 pounds

When we process a hog, the fresh meat can be cut and frozen, ready to be picked up and taken to your freezer, the same week the hog is slaughtered. The cured meats (ham and bacon) will take approximately one week longer.



Here's what you get:

35 – ½ inch thick Pork Chops

Options are: boneless, butterfly, and pocket chops. The thickness can be adjusted, but remember that the thicker the chops, the fewer you get.

1 – 4-pound Pork Loin Roast

Or, you can have a boneless roast or country ribs made if you would prefer either of those.

10 – ½ inch thick Pork Steaks

These can be made into tenderized cutlets – or you can make another Pork Shoulder Roast – or – you can put this into your sausage selection.

1 – 4-pound Pork Shoulder Roast

Or you can make more Pork Steaks – or – make pork cutlets – or you can put this into your sausage selection.

18-20 pounds of Smoked Ham

Other options would be to turn this into sausage, made into boneless netted Pork Roasts, or made into Fresh Ham Roasts, which tastes like regular roast pork when cooked to your liking.

8-10 pounds of Smoked Bacon

Other options would be to turn this into fresh side (which is non-cured bacon) or have it cut up and put into your trimmings for sausage.

1 – 3-pound Slab of Spare Ribs

Can also be trimmed off the bone for sausage.

8 pounds of Sausage

You have *lots* of choices for your sausage: bulk breakfast sausage, breakfast links, Polish, bratwurst, bratwurst w/cheese, Italian bulk and linked, Swedish potato, green onion, coarse-ground taco meat, pork shish kabob meat, ground pork, and pork burgers.

Optional items: jowl bacon and pork liver