

HERITAGE COUNTRY MEATS

Hog Cutting Instructions

Phone : (920) 674-3636

Address: N3705 State Rd 89, Jefferson WI 53549

Email: info@heritagecountrymeats.com

Name:

Phone:

Circle One:

Whole Hog

Half Hog

Email:

Producer:

Packaging & Processing fees:

Vacuum Seal \$1.00/lb X Hanging Weight

\$65 Slaughter Fee / Animal

Pork Belly

Smoked & Sliced for Bacon \$1.50/ Lb x Start Weight	Fresh Pork Belly	Ground Pork
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Ribs

Spare Ribs	Ground Pork
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Ham

Smoked \$1.50 / Lb x Start Weight			Unsmoked / Uncured		
Whole Ham	1/2 Hams	Ham Steaks	Whole Ham	1/2 Hams	Ground Pork

Pork Loin

Bone-In Pork Chops (1"thick - 2/pack)	Boneless Pork Chops (1" Thick - 2/Pack) Back Ribs, Whole Tenderloin	Boneless Loin & Whole Tenderloin	Ground Pork
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Hocks

Fresh Pork Hocks	Smoked Pork Hocks \$1.50/ Lb x Start Weight	Ground Pork
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Pork Butt

Bone-In Pork Roasts (About 3 lbs)	Boneless Pork Roasts (About 3 lbs)	Pork Steaks 1" Thick	Ground Pork
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Pork Shoulder

Bone-In Roasts (About 3 Lbs)	Ground Pork
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Ground Pork (Choose up to 2 options)

Ground Pork (1 Lb Chub Bags)	Bulk Breakfast Sausage (1 Lb Chub Bags, \$1.25)	Original Brats (2 Lb Packages, \$1.75/ Lb)
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