

HERITAGE COUNTRY MEATS

Hog Cutting Instructions

Phone : (920) 674-3636

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Name:

Phone:	Circle One:	Whole Hog	Half Hog
Email:	Packaging & Processing fees		Vacuum Seal \$1.00/lb Hanging Weight
Producer:	+\$65 Slaughter Fee / Animal		

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

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)	Boneless Loin & Whole Tenderloin	Ground Pork
		Back Ribs, Whole Tenderloin	

Pork Ribs	
Spare Ribs	Ground Pork

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

Pork Shoulder	
Bone-In Roasts (About 3 Lbs)	Ground Pork

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)