

# 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 Hanging Weight

+\$100 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)  
Back Ribs, Whole  
Tenderloin

Boneless Loin & Whole  
Tenderloin

Ground Pork

### 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)