

Name:

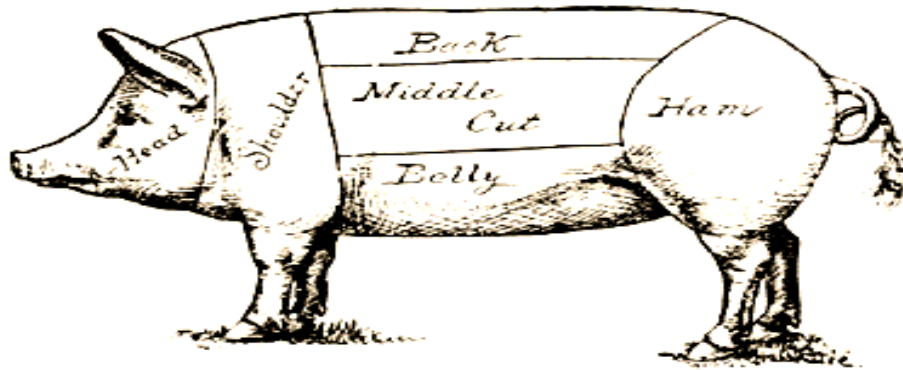
Telephone:

Order Date:

¼ Hog Box \$165.00 (30 Pounds in your Freezer Average)

Half Hog \$295.00 (60 Pounds in Your Freezer Average)

Whole Hog \$585.00 (120 Pounds in Your Freezer Average)



Half Hog Average Cut Weights—**"WHAT GOES IN YOUR FREEZER"** for You to Cook and Enjoy!

(Double the amounts for a Whole Hog or cut in half for a quarter hog box)

Please select the cuts you would like from each part of your hog, and then the types of sausage seasoning you would like.

Please Call or Visit with us to go over form and answer any questions..... **501-732-9093 Visit with Valorie or Jay**

Shoulder, 10-12lbs: Whole, Butt Roast, Pork Steaks, Country Style Ribs, De-Bone for Sausage

Loin, 10-12lbs: Chops (Thick or Thin, 2 or 4 per pack), Boneless Loin/Tenderloin, Roast, Pork Cutlets

Bacon/Jowl, 10-12lbs: Fresh or Cured/Smoked, then, Whole Slab, 3lb Slabs, or Thick Sliced

Ribs, 3-4lbs: Whole, Split, or Whole with Bellie Left On

Ham, 10-12lbs: Fresh or Cured/Smoked, then, Whole, Halved, or Sliced

De-Bone for Ground Pork or Sausage/Plain Pork (10lbs)

Sausage, 15-20lbs: Loose Types-- Breakfast, Chorizo, Italian, Andouille

Link Types—Bratwurst, Polish, German, Mesquite Lime Kielbasa, Hot Links

Other Extras, 3-5lbs: Neck Bones, Hocks, Leaf Fat, Lard Fat, Heart, Liver, Soup Bones

Notes: