

Pork Processing Guide

	Whole Pork	Half Pork
Cost	\$300 + processing	\$150 + processing
Spare Ribs	2 slabs	1 slab
Boston Butts	6 3 lb. Roasts	3 3 lb. Roasts
1" Pork Chops (bone in)	26 2-packs	13 2-packs
Bacon	16 lbs.	8 lbs.
Ham	20 lbs. boneless	10 lbs. boneless
Ground Product	25-30 lbs.	15-20 lbs.

Boston Butts can be left whole, cut in half or sliced into country style ribs. Picnic Shoulder is also available and can be left as whole roasts, cut into steaks or ground to add to sausage weight.

We prefer the 1" bone-in chops but they can be cut any thickness. A 1/2" chop is fairly thin and is good for breading and frying. A 3/4" chop is a nice thickness for all uses. You can also get boneless chops or a pork loin roast, but it will effect the number of chops you receive and the cut for the ribs.

The bacon can be cured and sliced in several thicknesses, but we prefer the medium slice. You can have it left uncured for fresh side. Make sure to ask for your bacon ends! They are the trimmed ends and are great for scrambled eggs or green beans, etc. Any smoked and cured products have an additional charge.

We recommend curing the hams or having some of it made into pork cutlets. You can have the ham thin sliced for sandwiches, cut into ham steaks or left as bone-in or boneless hams. Spiral sliced ham is also available. Ask for your ham hocks if you like ham and beans or to use in soups.

Ground choices are plentiful! Unseasoned ground pork is delicious and a nice substitute for ground beef. They have a variety of sausage seasoning, but our preference is the Leggs seasoning blend, which is preservative free. Other choices include Italian, chorizo, and hot. Brats: Blue Ribbon, Jalapeno Cheddar, Andouille, Smoked Sausage, Italian, Chorizo, and Apple. They can also make pork burgers and bacon pork burgers. Brats and burgers also have an additional fee.