

HOG PROCESSING

LOIN : 8 -12 LBS/HALF

**CHOICE OF 1 ITEM PER ½ HOG AND
2 ITEMS FOR A WHOLE HOG**

LOIN

- PORK CHOPS (3/4" THICK)
- IOWA CHOPS (1 ¼ " THICK)
- CUTLETS
- TENDERIZED PORK LOIN
- FRESH WHOLE OR ½ LOIN ROASTS
- SMOKED PORK CHOPS/ IOWA CHOPS
- SMOKED PORK LOINS

SIDE OR BELLY (8-12#/HALF)

- BACON –PLAIN,PEPPER,APPLE CINNAMON
- FRESH SIDE PORK OR WHOLE BELLY

HAMS: (1 ITEM PER ½ OR 2 FOR A WHOLE HOG

- FRESH HAM ROAST /STEAKS
- SMOKED HAM ROAST/STEAKS
- SMOKED DELI HAM

SHOULDER: APPROXIMATELY 8-12#

- SHOULDER ROAST
- SHOULDER STEAK
- COTTAGE BACON

HOCKS: (2 PER ½ OR 4 PER WHOLE HOG

- SMOKED/CURED
- FRESH
- TRIMMED OUT FOR GRIND

GRINDING

**2 CHOICE OF 2 PRODUCTS FOR ½ HOG
AND 3 ITEMS FOR A WHOLE HOG.**

**EXTRA ITEMS ARE ALLOWED IF EXTRA
ITEMS ARE PUT INTO THE GRIND SUCH
AS HAMS/LOINS OR FRONT SHOULDERS**

BULK –

- GROUND PORK
- BREAKFAST SAUSAGE
- ITALIAN SAUSAGE

BREAKFAST ITEMS

- BREAKFAST LINKS
- BREAKFAST PATTIES

PATTIES –

- PORK PATTIES
- SALT & PEPPER PATTIES
- BRAT PATTIES

BRATWURST –

- PLAIN
- CHEDDAR
- CHEDDAR/JALAPENO
- PJACK

**ALL PORK PATTIES CAN HAVE CHEESE (CHEDDAR OR PJACK) ADDED TO THEM. THEY CAN ALSO HAVE JALAPENO
PEPPERS ADDED OR BACON**