



## 2023 orders for pork – ready for pick-up in mid to late October 2023

**DEPOSITS:** \$150 for half hog / \$200 for whole hog

**PAYMENTS:** Cash, check, Venmo or Zelle – payment plans can be arranged. Orders must be paid in full to receive product.



**ESTIMATED COSTS:** Hanging weight determines final costs. 4/lb for half hog, \$3.50/lb whole hog. Smoked meat (ham, bacon, hocks, etc.) is an extra \$0.50/lb of the applied cuts only. Ground meat in casings is an extra \$3/lb (bulk grind is no extra charge). Hanging weight is estimated to be about 200 lbs per hog, resulting in 150-170 lbs of cut/wrapped/labeled meat. Based on this variable, total investment would be approximately \$400 for a half hog and approximately \$700 for a whole hog unsmoked.

**CUTS:** Cuts are provided to specification from an FDA inspected facility. This includes how thick the cuts are, package sizes, what to keep and to discard, and smoking. Heart, liver and tongue are also available but not intestines nor other innards. If you choose, you can receive all of the fat, skin, hooves, and head parts. These parts are usually discarded and are therefore not packaged the same as the meat, but provided in a separate box.

*AS AN EXAMPLE:* An average 200 lb. whole hog approximately consists of:

2 HAM, 20 LBS, SMOKED OR FRESH, CUT TO ORDER

2 SLABS BACON, 16-20 LBS, SLICED & WRAPPED IN 1 LB PACKAGES

2 PORK LOIN, 30-32 PORK CHOPS FROM EACH LOIN, CUT 3/4" THICK

SHOULDER, 2 PORK BUTT & 2 PORK SHOULDER ABOUT 6-8 LBS EACH

SAUSAGE, ABOUT 12 LBS OF EITHER BULK OR IN CASINGS

2 RACK OF SPARERIBS, 3-3 1/2 LBS

4 HOCKS, FRESH, SMOKED OR FOR SAUSAGE

**Little Flower Farm & Goods**

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