



8375 Freeland Avenue SW • Byron Center, MI • Phone (616) 878-1578 • Fax (616) 878-9833 • www.byroncentermeats.com

1/2 Pork Information

(Avg. Hanging Wt. 100 lb.) X (Current Price) = \$ (Approximate Total)

*Expect 60% - 70% yield from your hanging weight based on the cuts you choose.

Take home an estimated 60-70 lb of custom cuts!

Approximate numbers of Chops, Steaks, Roasts & Sausage

- 15-20 lbs either **Fresh** Ham Steaks and/or Roasts or **Smoked** Ham Steaks and/or Roasts (Smoking is an additional \$1.10 cents per lb)
- 10 lbs either **Fresh** Side Pork or **Smoked** Bacon (Smoking is an additional \$1.10 cents per lb on Bacon and 25 cents for slicing)
- 3 to 4 lbs of Loin Roast
- 3 to 4 lbs of Shoulder Roast
- 25 Pork Chops (Bone-In or Boneless)
- 10 Pork Steak
- 4 lbs Spare Ribs (or meat can be put into sausage)
- Pork Hocks – **fresh** or **smoked** (Smoking is an additional \$1.10 cents per lb of hocks or meat can be put into sausage)
- 10 lbs Ground Meat for Sausage (2 Choices Available)
(Flavors Available Include: Ground Pork, Mild Breakfast, Spicy Breakfast, Italian, Bratwursts & Kielbasa
- \$1.00 per lb extra if links or patties are chosen)

See more information and videos at www.byroncentermeats.com under "Custom Meat Processing" tab
Two week lead time (you will be called or texted when your order is ready for pick up)

\$ 50.00 deposit required at time of purchase

We wrap our future in every package!

Hours: 7am – 6:00 pm, Monday – Friday & 7am – 3:00 pm, Saturday