

2023 S'Pig'Tactular Pork Sale

Name: _____

Cell Phone #: _____

Email: _____

Street Address: _____

City: _____ ST: _____ ZIP: _____

FOR BCM USE ONLY

DEP AMT: _____

DATE: _____

INITIALS: _____

VERIFIED: _____

 Half Pork (100 lb. starting weight average) at \$2.50/lb. (Save \$0.45/lb.)

 Whole Pork (200 lb. starting weight average) at \$2.40/lb. (Save \$0.50/lb.)

 1/2 Pork Info For SWINE & DINE**

- 2 Smoked Ham Roasts 3-4# Avg.
- 3-4 Smoked Ham Steaks 1-1.5# Avg.
- 7-10 lbs Smoked Bacon 1# Pkgs.
- 1 Loin Roast 3-4# Avg.
- 1 Shoulder Roast 3-4# Avg.
- 9-12 lbs Pork Chops, Bone-In 2/Pkg 10oz Avg.
- 4-6 lbs Pork Steaks, Bone-In 2/Pkg 14oz Avg.
- 2-4 lbs Pork Spare Ribs
- 12-18 lbs Regular Breakfast Sausage 1# Tubes

Avg. Hanging Weight: 100 lbs X \$2.50/lb = \$ 250.00

Estimated Smoking & Slicing: \$ 36.00

Estimated Total Cost for 1/2 Pig: \$ 286.00**Estimated Total Cost for WHOLE Pig: \$ 552.00**
 1/2 Pork Info for SUMMER CUT**

- Process Ham into Sausage
- 7-10 lbs Smoked Bacon 1# Pkgs.
- 1 Loin Roasts 3-4# Avg.
- 1 Shoulder Roasts 3-4# Avg.
- 9-12 lbs Pork Chops, Bone-In 2/Pkg 10oz Avg.
- 4-6 lbs Pork Steaks, Bone-In 2/Pkg 14oz Avg.
- 2-4 lbs Pork Spare Ribs
- 11-14 lbs Regular Breakfast Sausage 1# Tubes
- 11-14 lbs Bratwurst 5-1 Links

Avg. Hanging Weight: 100 lbs X \$2.50/lb = \$ 250.00

Estimated Smoking & Slicing & Brats: \$ 29.00

Estimated Total Cost for 1/2 Pig: \$ 279.00**Estimated Total Cost for WHOLE Pig: \$ 538.00**

**Double the estimated yield above for a whole pig

Price is based on hanging weight before processing. Smoking, grinding, linking and slicing are additional charges not included in listed price. Expect approximately 55-60% yield on finished pork.

There is a 3-5 week lead time. We will call or text you when your order is ready. Plan to pick up and pay for your order within 3-4 days.

**** DEPOSIT IS REQUIRED TO START YOUR ORDER**