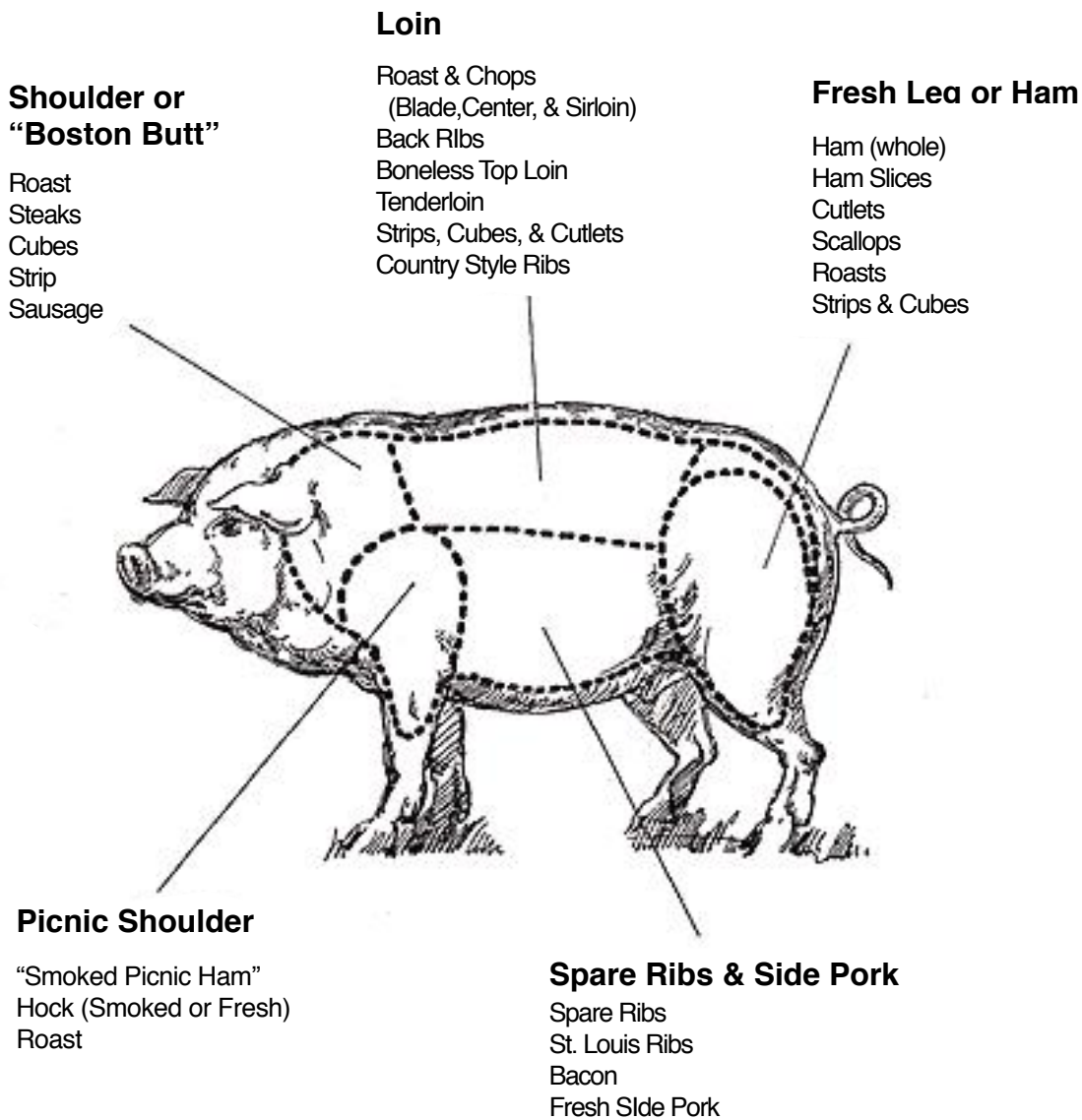


Below is a listing of various cuts from a pig.



* \$25.00 deposit required per half hog ordered.

- ✓ Whole approx. 130 lbs. meat Half approx. 65 lbs. meat
- ✓ On average cut and wrapped meat requires 1 cubic foot of freezer space for each 35 lbs. of meat. A whole Pig will require 4 cubic feet and a half will require 2 cubic feet. To be on the safe side allow a little more.
- ✓ We generally harvest our hogs around 270-300 lbs., that is live weight. The hanging weight on the rail after butcher will range from 190-220 lb.
- ✓ Processing charges will vary depending on how much curing and specialty cuts you have made. Generally processing for a whole hog will range from \$140-200.

* If you have any questions feel free to contact me by email or phone.

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