

WEAVER MEAT PROCESSING

EXPLANATION SHEET FOR HOG PROCESSING

Hams: Your choice of smoked ham, fresh ham, or a combination of both. You can also put the hams into sausage.

Smoked Ham Options: (**\$20.00 EACH**) whole ham: cut in half: roasts: shaved ham (deli style **\$5.00 EXTRA**): sliced ham (minimum thickness 3/8in: there is no maximum thickness):

Fresh Ham Options: whole ham: cut in half: roasts: sliced ham (minimum thickness 1/2in):

Shoulders: Your choice of smoked shoulder, fresh shoulder, or a combination of both. You can also put the shoulders into sausage. Note: There are two sections on a shoulder, the Boston butt (better quality) and the Picnic (lower quality).

Smoked Shoulder Options: (**\$20.00 EACH**) whole shoulder: cut in half: roasts: sliced (minimum thickness 3/8in: there is no maximum thickness):

Fresh Shoulder Options: whole shoulder: cut in half: roasts: sliced (minimum thickness 1/2in):

Bacon: Your choice of smoked bacon, fresh bacon, or a combination of both. You can also put the bacon into sausage.

Smoked Bacon: (**\$12.00 EACH**) sliced bacon (sliced thin, thick, or standard thickness): cut in half: whole:

Fresh Bacon: sliced bacon (sliced thin, thick, or standard thickness): cut in half: whole:

Jowls: Your choice of smoked jowl, fresh jowl, or a combination of both. You can also put the jowls into sausage.

Smoked Jowl: (**\$7.00 EACH**) sliced jowl (sliced thin, thick, or standard thickness): whole:

Fresh Jowl: sliced jowl (sliced thin, thick, or standard thickness): whole:

Pork chops: Your choice of smoked chops, fresh chops, or a combination of both. You can also get pork loin instead of chops. You can put the chops into sausage.

FRESH LOINS: SLICED, WHOLE, OR CUT IN 1/2

Smoked Chops: (**\$12.00 EACH**) whole: cut in half: roasts: sliced chops (minimum thickness 3/8in: there is no maximum thickness):

Fresh Chops: whole: cut in half: roasts: sliced chops (minimum thickness 1/2in: there is no maximum thickness)

RIBS: BLOCKED, WHOLE, OR CUT IN HALF

Bulk Breakfast Sausage: Bulk sausage does not cost any extra. Your choice of mild, medium, or hot sausage. We also have an extra sage added option. Sausage fat content (your choice of lean, average, or high)

Misc. Products: Ham Hock, Neck Bone, Backbone, Fat, and Head **LIVER: WHOLE OR SLICED**

Fresh Sausage Patties: This is breakfast sausage in patties form. (**\$0.95 per lb. 10 LB MIN.**)

Regular Link Sausage: This is breakfast sausage in link form. (**\$1.60 per lb. 10 LB MIN.**)

Fresh Italian Sausage: This sausage is in link form. (**\$1.80 per lb.**) Note: 25lb minimum

Smoked Polish Kielbasa: This sausage is in link form. (**\$2.10 per lb.**) Note: 25lb minimum

Smoked German Bratwurst: This sausage is in link form. (**\$2.10 per lb.**) Note: 25lb minimum

Smoke Link Sausage: This sausage is in link form. (**\$2.10 per lb.**) Note: 25lb minimum

KILL FEE \$30.00 /STANDARD PROCESSING FEE \$0.64 PER LB RAIL WEIGHT

IF YOU HAVE ANY QUESTIONS PLEASE CALL: 256-462-1034