



COUNTRY • MEATS

204 N. Seminary Avenue • Woodstock, IL 60098

815-337-0300 • Fax 815-338-1016

28-36# Whole Ham

2 hams Smoked _____ Fresh _____
Cut $\frac{1}{2}$ _____ $\frac{1}{3}$ _____ $\frac{1}{4}$ _____
Can get center slices taken out – 1" thick breakfast steaks _____

18-24# Bacons

2 bacons each 9 to 12# each
Smoked _____ Fresh _____
Slab form _____ Sliced _____
Size of individual packages _____

36-42# Pork Loin

Smoked _____ Fresh _____
Can be cut into any combination of roasts or chops
Roasts _____ Size by pounds _____
Chops _____ Thickness of Chop _____ How many in package _____
(Standard cut – 4 roasts @ 3# each
40 to 50 chops @ $\frac{3}{4}$ " each)

16-24# Pork Shoulder

Smoked _____ Fresh _____
Can be cut into any combination of roasts or pork steaks
Roasts _____ Size by pounds _____
Steaks _____ Thickness of Steak _____ How many in package _____
(Standard cut – 4 roasts @ 3# each
15-18 steaks @ $\frac{1}{2}$ " each)

6-8# Pork Sausage

1# Packages
Mild breakfast seasoning
Can make Brats or Italian Sausages @ \$1.99/lb.

3-6# Jowls

Yes _____ No _____ (will be ground if no)
Smoked _____
Fresh _____

8-10# Hocks

Yes _____ No _____ (will be ground if no)
Smoked _____
Fresh _____

6# Spare Ribs

One Hog Approx. – 180-200 lbs. dressed/hanging
Approx. – 156 lbs. finished
Average loss 25%

If you prefer not to get a cut of meat, we will put the lean meat into ground pork or sausage.