

-CUT OPTIONS FOR HOGS-

THE LOIN, -YIELD 8#-12# PER BONE IN LOIN

PORKCHOPS-1/2"-3/4"-1"- THICK—2-3-4 -PER PK

BL/S CHOPS- 2-3-4 PER PK OPTIONAL-TENDERIZED CHOPS, A FANCIFUL NAME IS "TENDERLOIN"

SMOKED CHOPS-1/2"-3/4"-1"- THICK

THE HAM - YIELD 15-20# PER HAM - "VARIES WITH SIZE OF HOG BROUGHT IN"

FRESH HAM STEAK, NO CURE

SMOKED, CURED HAM-OPTIONS=3#-4#-5# ROAST OR COMBINATION OF CENTER CUT HAM STEAKS AND ROAST.

SHAVED HAM , IS YOUR HAM MADE BONELESS AND THIN SLICED FOR SANDWICH MEAT.

THE BELLY, - YIELD 7#-11# PER SLAB

SIDE PORK; THIS IS A FRESH PRODUCT

BACON CURED , SLICED AND PACKAGED

PEPPER BACON THE SAME CURE WITH A DUSTING OF YOUR CHOICE OF BLACK OR JALAPENO PEPPERS.

THE SHOULDER, -YIELD 12#-18# FOR BONE IN PER ½ PIG ALSO CALLED THE BOSTON BUTT

FRESH STEAKS, NORMALLY CALLED PORK STEAKS

BONE IN ROAST, THE BOSTON BUTT IS NORMALLY USED FOR PORK BBQ OR SHREDDED PORK.

BONELESS ROAST, IS NICE SIZE FOR THE CROCK POT

COUNTRY STYLE RIBS, IS A FANCIFUL NAME FOR SPECIAL THICK CUT STEAKS DERIVED FROM THE SHOULDER.

THE RIBS - YIELD 2#-3# PER RACK= 1 RACK PER ½ PIG

BABY BACK RIBS, WHEN CHOOSING THESE YOUR LOIN WILL AUTOMATICALLY BE BONELESS.

SPARE RIBS, STANDERED CUT IS TO CUT THE RACK IN QUARTERS WITH TWO QUARTERS PER PK , ABOUT 1# PER PK.

ST. LOUIS STYLE RIBS, IS DERIVED FROM THE SPARE RIBS , WITH JUST A MINOR CHANGE IN THE CUTTING.

SAUSAGE. YIELD 20#-25# PER ½ PIG

GROUND PORK, THIS OPTION GIVES YOU FREEDOM TO SEASON YOUR OWN SAUSAGE IN LITTLE BATCHES AS YOU GO

BREAKFAST SAUSAGE , A MILD REFRESHING SAUSAGE THAT WE USE FOR LITTLE LINKS OR PATTIES.

MAPLE SAUSAGE , VERY POPULAR IN BREAKFAST LINKS OR IN BULK PACKAGES.

PA. STYLE SAUSAGE, A PLAIN SALT AND PEPPER SAUSAGE.

FARMERS SAUSAGE, A REPEAT OF THE PA. STYLE SAUSAGE WITH A SWEET AND SMOKEY TWIST.

SOUTHERN STYLE, AN OLD POPULAR RECIPE WITH VERY MILD HEAT "BEST SELLER"

ITALIAN SAUSAGE, CHOOSE BETWEEN SWEET OR HOT ITALIAN.

BRATWURST THIS YIELD WEIGHT IS TO BE COORDINATED WITH SAUSAGE WIEGHT.

REGULAR BRATS A MILD JUICY BEST SELLER USING TENDER GOOD QUALITY CASING.

CHEESE BRATS THE SAME SEASONING WITH HI-TEMP CHEDDAR CHEESE ADDED

PINE APPLE BRATS THE SAME MILD SEASONING WITH DEHYDRATED PINEAPPLES INCLUDED

JALAPENO BRATS A REPEAT ADDING JALAPENO PEPPERS- "ONLY FOR THE BRAVE"

HAM BALLS OR HAMLOAF. OUR OWN CREATIVE MIX-WE CAN PRE-COOK THE HAMBALLS OR PACKAGE IN BULK. PATTIES -ANY FLAVOR SAUSAGE OR BRATS + OUR OWN SPECIAL PIZZA PATTIES -1/4 OR 1/3# OPTOIN-

NOTES: ALL PRICING IS BASED ON WEIGHT. WE ARE A WHOLE SALE PROCESSOR THEREFOR REQUIRING A MIN- OF 12# PER FLAVOR FOR ANY GROUND AND SEASONED PRODUCT. ALL CURING WILL BE WHOLE BELLIES, HAMS OR LOINS, MEANING THAT WE WILL NOT DO ½ SALB OF PEPPER BACON ECT. NATURAL CURING IS AN OPTION WITH THE PRE AGREED RATE INCREASED 25%. TERMINOLOGY VARIES FROM ONE PROCESSOR TO ANOTHER- PLEASE ASK IF IN DOUBT. QUALITY IS CONTROLLED BY THE FARMER, WITH US TAKING RESPONSIBILITY FOR PROCESSING ONLY.

DEERFIELD LOCKER, LLC
 1270 115th St
 ALTA VISTA, IOWA 50603
 641-364-2925

PORK ORDER

Name: _____ WT: _____

Address: _____

Phone: _____ Butcher Date _____

ROASTS 2# 3# 4#	PORK CHOPS 1/2" 3/4" 1"
SHOULDER <input type="checkbox"/> STEAKS	SMOKED CHOPS
LOIN END	CANADIAN BACON
BACON <input type="checkbox"/> PEPPER	B-LESS LOIN FRESH
JALAPENO BACON	TENDERIZED CHOPS
SIDE PORK	GROUND PORK
RIBS	FARMER'S SAUSAGE
HAM CURED 1/2" 3/4" 1"	PA STYLE "Salt & Pepper"
SHAVED HAM	SWEET or HOT ITALIAN
	SOUTHERN STYLE
	MAPLE PORK <input type="checkbox"/> LINKS
HAM BALLS	BRATWURST <input type="checkbox"/> CHEDDER
HAM LOAF	JALAPENO
	PIZZA
PORK BBQ w/SAUCE	PINEAPPLE
	MUSHROOM & SWISS
PORK ROLL	ITALIAN CHEESE BRATS
BRAUNSCHWEIGER	BREAKFAST SAUSAGE - BULK
SCRAPPLE	BREAKFAST LINKS
HEART	
LIVER	LITTLE SMOKIES <input type="checkbox"/> ADD CHEESE
LARD	PINEAPPLE STICKS

