



**( ) HAM CURE AND SMOKED**

**\$29.00 EACH OR \$1.30/LB FOR HAMS >20 LBS FOR OPTION 1 OR 2**

**\$19.00 EACH OR \$0.80/LB FOR HAMS >20 LBS FOR OPTION 3, 4 OR 5**

**OPTION 1**

751 ( ) Shaved Deli Ham

**OPTION 2**

752 ( ) Shaved Deli Ham & Center Slice

**OPTION 3**

749 ( ) Ham Slices

**OPTION 4**

745 ( ) Ham – Rump Half

746 ( ) Ham – Shank Half

**OPTION 5**

744 ( ) Whole Ham

**( ) FRESH HAM - NO CURE OR SMOKE**

**OPTION 1**

742 ( ) Fresh Slices

**OPTION 2**

743 ( ) Cubed Pork Steak

**OPTION 3**

741 ( ) Fresh (Whole Ham) ( ) Refrigerate **or** ( ) Freeze **or** ( ) Canning Meat

**SAUSAGE NOTE: 25 POUND MINIMUM PER TYPE OF SAUSAGE SEASONING. (With both shoulders in sausage) MAXIMUM Half Hog – 1 Type of Seasoning Whole Hog – 2 Types of Seasoning**

**PORK CHOICES**

**(1,2, etc. or %)**

		<b><u>LBS/PACK</u></b>	<b><u>NOTES</u></b>
_____ 761	Ground Pork (Unseasoned)	1, 1½, 2	_____
_____ 771	Ground Pork (Unseasoned) Links Small (21mm)	1, 1½, 2	_____
_____ 762	Salt & Pepper Sausage	1, 1½, 2	_____
_____ 772	Salt & Pepper Sausage Links Small (21 mm)	1, 1½, 2	_____
_____ 763	Sage, Salt & Pepper Sausage	1, 1½, 2	_____
_____ 773	Sage, Salt & Pepper Sausage Links Small (21 mm)	1, 1½, 2	_____
_____ 764	Maple Sausage	1, 1½, 2	_____
_____ 774	Maple Sausage Links Small (21 mm)	1, 1½, 2	_____
_____ 765	Sweet Italian Sausage	1, 1½, 2	_____
_____ 775	Sweet Italian Sausage Links Large (34 mm)	1, 1½, 2	_____
_____ 766	Hot Italian Sausage	1, 1½, 2	_____
_____ 776	Hot Italian Sausage Links Large (34 mm)	1, 1½, 2	_____

**ANIMALS ARE SLAUGHTERED UNDER FEDERAL MEAT INSPECTION.**

Slaughter	\$80.00	Skinned	=	_____
Insurance for Care, Custody, and Control of Carcass	\$5.00		=	_____
Processing	\$ 1.10 X _____	Carcass Weight	=	_____
Small Links (21 mm) (25 lb. min.)	\$1.20 lb. x _____		=	_____
Large Links (34 mm) (25 lb. min.)	\$.80 lb. x _____		=	_____
Curing and Smoking Bacons	\$10.00 X _____		=	_____
Curing and Smoking Hams	\$19.00 X _____		=	_____
Cured & Smoked Shaved & Deli Ham	\$29.00 X _____		=	_____

**TOTAL**

**NOTE: PROCESSING STARTS AT \$90.00 PER HALF HOG. (PLUS CURING) MUST BE PICKED UP WITHIN 7 DAYS OF NOTIFICATION OR YOU WILL BE CHARGED \$5.00 WEEKLY OR AFTER 30 DAYS HAVE PASSED THEN MEAT BECOMES PROPERTY OF FLYING W FARMS LLC.**