

### Beef

Our beef is sold by the quarter, half or whole	\$4.00/lb. plus processing
Ground beef sold by the pound – always available	\$7.00/lb.

Weight is hanging/carcass weight

The amount of meat <u>per quarter</u> is approx.	200-250 lbs.	(i.e. ¼ =	200 lbs. 3	6 = 400  lbs.	whole = 800 lbs.)
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If you are interested in a quarter or half let me know and I can match you up with someone to share with.

# Pork

Our pork is sold by the half	\$3.50/lb Hanging Weight
or whole	Plus Processing

The amount of meat is approx. 90 lbs./half, 180 lbs./whole

When ordering anything less than a whole, the entire carcass is split up – you are not receiving the front or back, left or right sides/quarters. All steaks, chops, roasts, etc. are divided up equally.

#### Spit pigs can also be ordered for pig roasts, etc.

Ground pork sausage sold by the pound:

Bulk Hot/Sweet Italian Sausage	\$6.75/lb
Bulk Breakfast Sausage	\$6.75/lb
Hot/Sweet Italian Sausages (bun size)	\$7.25/lb
Breakfast Sausage Links or Patties	\$7.25/lb
Bacon (thicker cut)	\$11.25/lb

# Chicken

Chicken Breast...... \$5.99/lb.

\*\*The processor will contact each customer for specific cutting instructions, so your order is specialized. You decide how thick/thin your steaks/chops are, how much sausage, ground meat, roasts/hams, stew meat/pork cubes, etc. you would like from your order.

We also take orders for lamb and roasting chickens. Farm fresh eggs....\$4/dzn

### Contact Steve Lucic with questions at 440-477-3957 or Lynne Lucic 440-477-8125