**PORK FAQs**

**How much meat is a half a hog?** It is approximately 100 lbs hanging weight, which is the price/lb that you pay.

**Are there additional fees?** Yes, the cost of the butcher, which is $50/half hog. **The butcher is J&L Farms Butcher Shop in Medway at (937) 475-4584.** You call them on the day that I drop the pigs off at the butcher to give them your cut instructions. I will call you when it’s ready and will arrange a time with you for you to pick it up here at our farm. Cured and smoked meats take an additional 2 weeks, so you may have to pick that up from me at a later date.

The meat will be labeled, vacuum-packed and frozen when you receive it.

The sausage seasoning that I suggest is either salt/pepper or sage, which is what the butcher has on hand, or pick two different Leggs brands from Southern Indiana Butcher Supply.  They don't have MSG, which is what most people prefer.  Here is a link.  <https://store.butchersupply.net/sausage-seasonings-c37.aspx> The cost of these is included.

**Suggestions for Cut Instructions:**

Ham and bacon cured and smoked or "fresh" (uncured).  Curing and smoking is a $10 charge per half hog.

Ham sliced or whole, or ground into sausage.

Bacon thick-sliced and how many pounds/pkg.

How many pounds of sausage/pkg.

Shoulder as a roast or shoulder steaks.

Ribs and tenderloin (whole tenderloin or in steaks) OR pork chops.

Thickness of chops/steaks and how many/package.