



Roskom Meats

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PORK CUTTING INFORMATION

Average hanging weight for a ½ of hog is 100#. About 35% of the weight is lost after cutting. A half approximately consists of:

- Pork Chops ¾” thick.....18-22
- Pork Steaks ¾” thick.....10-12
- Pork Roast (2-3#)2-4
- Spare Ribs 4 pcs
- Ham..(*choose one*)
 - Cured & Smoked Ham ..1 (weighs approx. 12-15#)
 - Fresh Ham Roast (not smoked).....4-5
- Pork Belly..(*choose one*)
 - Cured & Smoked Bacon..1 (weighs approx. 5-8#)
 - Fresh Side Pork (not smoked).....5-8#
- Pork Hocks (shanks/legs).....2
- Neck Bones (soup bones)1-2 pks
- Head, Lard, Heart, Liver, Tongue

*****Any cuts you do not wish to have will be put into your Pork trim.

Pork Trim can be made into these options: Additional cost listed per lb.

Ground Pork	None
Seasoned Ground Pork	\$ 2.30
Italian Ground Pork	\$ 2.30
Brat Patties (4 to a pack = 1lb)	\$ 2.50
Breakfast Patties (5 to a pack = 1 lb)	\$ 2.50
Brats (6 to a pack = 1.5 lb)	\$ 2.60
Breakfast Links (12 to a pack = 1 lb.)	\$ 2.85

Butcher Fee = \$55.00 Processing Fee = \$1.12/lb (*cut, wrap, freeze*) Vacuum-sealed = \$1.22/lb
 Shanks or Bone in Ham = smoked and cut \$1.85/lb Boneless Ham = smoked and cut \$2.40 /lb
 Bacon = smoked and sliced \$2.35/lb Side Pork Sliced = \$.070 /lb

Prices subject to change without notice

A 3% surcharge will be applied to all credit card transactions, reflecting our cost of acceptance. There will be no surcharge on debit card purchases. We apologize for any inconvenience and appreciate your understanding.