

FLBS CUSTOM PROCESSING CHARGES

Hog Processing Prices

SLAUGHTER CHARGE

All hogs are scalded.

Whole Hog:	40.00
Half Hog:	20.00
Hog for Roast (Scalded)	75.00

PROCESSING: Cut, Wrap & Freeze Charge

FLBS wraps all of our fresh meat cuts in a heat seal plastic. This insures that your meat will keep as long as possible in your freezer. We also attach a sticker to the package so you know what is inside! When we take instructions here we will ask you a variety of questions. Here are some things you can think about:

How many chops would you like in a pkg?

How thick would you like your chops cut?

How many pork shoulder steak would you like in a pkg?

How thick would you like these cut?

Would you like your hocks? (fresh, smoked, rind on/off, or bone-for sausage) Side pork instead of bacon?

Would you like your lard, liver, heart and tongue?

What size roast would suite you best? (3-4 lb is average)

These are just some things to get you thinking about how you would like your hog cut. If you need help figuring out your options of cuts feel free to call and someone here will assist you.

Whole Hog 0.62/lb

Half Hog 0.70/lb

SMOKING/CURING PRICES

FLBS will process your hams bone-in unless you specify otherwise. We can also cut your ham to your specifications. After the ham is smoked it can be cut in half, quartered, left whole, or ham steaks (center cut or the whole ham into steak). We offer two types of curing. We do a natural cure where the ham is cured with a celery juice base instead of sodium nitrite.

NOTE: The natural cure prices are just below our regular curing prices. We can also smoke your pork loin if you would prefer smoked pork chops over fresh. The prices listed below include packing, slicing & cutting your pork.

Smoking/Curing Ham 1.09/lb

Smoking/Curing Bacon 1.60/lb

Smoking/Curing Loin 1.09/lb

NATURAL CURE-DOES NOT INCLUDE SLICING

Smoking/Curing Ham 2.90/lb

Smoking/Curing Bacon 3.50/lb

Smoking/Curing Loin 2.90/lb

SAUSAGE PRICING

FLBS makes a wide variety of smoked/fresh sausages out of your pork. If you have any questions about what is in the seasoning that we use to make your sausage please feel free to call and we would be happy to assist you. The prices include smoking & packaging. All smoked sausages will be packaged in bags and they will be sealed shut and air tight. Any fresh sausages will be packaged in our heat seal machine. Bulk Sausage, Ground Pork, Mild Italian, Hot Italian & Organic seasoned bulk sausage will be packaged in a one lb pkg. Fresh Links are made with a collagen casing. All of our other pork sausage (brats, etc.) are made with a natural casing. We use hog casings for all of our varieties of brats. We



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use lamb casings for our Smoked Maple Breakfast Links. All smoked sausages are fully cooked and are hickory smoked. We request that one half hog orders you only chose one item of sausage because the batches that we make tend to get quite small, thank you.

Bulk Sausage (Fresh Breakfast)	1.05/lb
Ground Pork (No Seasoning)	.35/lb
Seasoned Breakfast Patties (Fresh)	1.50/lb**
Fresh Breakfast Links	2.75/lb**
Smoked Maple Breakfast Link	3.15/lb
Fresh Country Coil Sausage	2.10/lb
Cooked Bratwurst	2.20/lb
Smoked Polish Sausage	2.60/lb
Fresh Bratwurst	2.10/lb
Smoked Bratwurst	2.60/lb
Apple/Maple Wurst	2.60/lb
Andouille Sausage	2.60/lb
Chorizo Sausage (Fresh)	2.10/lb
Chorizo Sausage (Smoked)	2.60/lb
Cheddar Cheese Bratwurst	3.30/lb
Cheddar Cheese Wild Rice Brats	3.50/lb
Uncured Brats (Natural Cure)	2.80/lb
Uncured Maple Breakfast Links	3.40/lb
Organic Seasoned Bulk Sausage	2.30/lb
Organic Seasoned Bratwurst (Fresh)	3.20/lb
Mild Italian Sausage (Fresh)	1.05/lb**
Hot Italian Sausage (Fresh)	1.05/lb**
Uncured Organic Sea. Smoked Chorizo	3.60/lb
Uncured Organic Sea. Smoked Brat	3.60/lb

**These products can be made without MSG. We add .95 cents per pound for product with NO MSG. Please note organic seasoned sausages do not contain MSG and the price listed is the correct price.

Prices are subject to change at any time without notice.

