



CUSTOM CUT PORK SIDE ORDER FORM

Contact us with any questions: **573.833.0022**

Submit your order to Meat@YesteryearMeats.com

Make Checks Payable to: Yesteryear Meats, LLC
528 Sweet Pea Lane
Jackson, MO 63755

From our farms to your table!

Name: _____ Order Date: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____ Phone: _____

Select Your Size of Hog: Half (\$50 Deposit) Whole (\$100 deposit)

Yesteryear Meats Detailed Custom Cut Pork Pricing

Cost of Hog (Based on Hanging Weight)

Whole - \$2.00/lb
Half - \$2.10/lb

Delivery Fee (Farm to Butcher)

Whole - \$40
Half - \$30

Processing Fees

Whole - \$.80/lb
Half - \$.85/lb
Vacuum Packed Packaging - \$.65/Bag

Curing Fees

Whole - \$1.15/lb
Half - \$1.25/lb

Delivery Fees

Pick-Up in Jackson, MO - \$0
Meet-Up Zone 1 - \$20
Cape Girardeau, MO
Festus, MO
Sikeston, MO
Carbondale, IL
Anna-Jonesboro, IL
Meet-Up Zone 2 - \$40
St. Louis, MO Area (I-270 Exits)
I-270 & I255 exits in the Metro East Area, IL
Poplar Bluff, MO
Paducah, KY
Memphis Area (I-269, I40, I-240 exits)
Home Delivery - Meetup Fee + \$1/mile from nearest
meetup location

Payment Schedule

Estimated 25% due on purchase date
50% due on butcher date
Remaining 25% due prior to pick-up or delivery

Processing Times

Overall processing times are 7 to 14 days. This includes the time it takes to sell the entire hog (if you buy a half, we need to sell the other half prior slaughter), processing, and packaging (3-7 days.)

TOTAL ESTIMATED COSTS (275 lb Hog)

Whole Hog - \$750 - \$950
Half Hog - \$400 - \$500

TERMS AND CONDITIONS

1. Deposits due prior to Butcher Date and are non-refundable.
2. Estimated costs are determined upon butchering.
3. Additional 50% of costs due within 7 days of Butchering.
4. Final costs determined after processing.
5. Remaining Balance due prior to pickup / delivery
6. Pricing valid through June 30, 2021.

Signed _____



From our farms to your table!

USE THE FORM BELOW TO SELECT YOUR CUSTOM CUTS OF PORK

You'll be given the maximum number of cuts for each option. Bone in cuts will be lower cost, help add flavor, and help keep the meat nice and juicy while cooking. Fresh/Uncured ham/bacon/jowl has no added salt/sodium, nitrates/nitrites, and requires cooking before consuming. **If you prefer not to receive specific cuts, they will be added to your Sausage.**

HOG SIZE Half Whole
SHOULDER – Select **UP TO TWO** bolded options for a half and up to four options for a whole hog.

Shoulder Roast
 Roast Size 2 lbs 3 lbs 4 lbs
 Vacuum Packed **+\$\$.60/Bag**

Pork Steaks
 Thickness 1/2" 5/8" 3/4" 1"
 Steaks/Pack 1 2 3 4
 Vacuum Packed **+\$\$.60/Bag**

Pork Butt(s)
 Whole Butt(s) Half Butts
 Bone In Bone Out **+\$7/Butt**

Add to Sausage

RIB LOIN – Select **ONE** bolded option for a half and up to two options for a whole hog.

Chops
 Thickness 5/8" 3/4" 1" 1 1/2"
 Chops/Pack 1 2 3 4
 Boneless **+\$7**
 Vacuum Packed **+\$\$.60/bag**

Add to Sausage

Center Cut Loin – Select **ONE** bolded option for a half and up to two options for a whole hog.

Chops
 Boneless **+\$7**
 Vacuum Pack **+\$\$.60/Bag**

Loin Roast
Canadian Bacon **+\$7 & +Curing Fee**
Add to Sausage

SPARERIBS – Select **ONE** bolded option for a half and up to two options for a whole hog.

Spareribs
Baby Back Ribs
Add to Sausage
 Vacuum Pack **+\$\$.60/bag**

HAMS – Select **ONE** bolded option for a half and up to two options for a whole hog.

Ham
 Whole Half Sliced **+\$7** (3/8" thick)
 Slices/Pack 1 2
 Cured **+Curing Fee** Fresh/Uncured
 Vacuum Packed **+\$\$.60/bag**

Pork Cutlets **+\$7** (Tenderized)
 Cutlets/Pack 1 2 3 4
 Vacuum Packed **+\$\$.60/bag**

Add to Sausage

HOCKS – Select **ONE** bolded option for a half and up to two options for a whole hog.

Cured **+Curing Fee** **Fresh/Uncured**
Add to Sausage
 Vacuum Packed **+\$\$.60/Bag**

Belly/Bacon- Select **ONE** bolded option for a half and up to two options for a whole hog.

Sliced Bacon
 Cured **+Curing Fee** Fresh/Uncured
 Thickness 1/8" 1/4" 3/8"
 Package Size 1 lb 1 1/2 lb 2 lb

Whole Slab Bacon
 Cured **+Curing Fee** Fresh/Uncured
Add to Sausage

JOWL – Cut of pork that could be considered the "cheek" of the hog; it tastes and cooks like thick-cut bacon and is typically smoked or cured. Select **ONE** bolded option for a half and up to two options for a whole hog.

Whole Jowl
 Fresh/Uncured Cured **+Curing Fee**

Sliced Jowl
 Thickness 1/8" 1/4" 3/8"
 Package Size 1 lb 1 1/2 lb 2 lb
 Fresh/Uncured Cured **+Curing Fee**

Add to Sausage

SAUSAGE – You will receive about 7-10 lbs. of sausage per half unless you select "Add to Sausage" options above. If you would like more sausage, Shoulders, Hams, Hocks, and Jowl makes good sausage.

Sausage Seasoning (Min 5lb/Seasoning Selection)
 Mild Hot House Blend
 Maple Flavored No Seasoning
% Ground Sausage
 Lbs./Package 1 1 1/2 2
% Quarter Lb Sausage Links
 Lbs./Package 1 1 1/2 2
% Breakfast Sausage Links (Maple Flavored)
 Lbs./Package 1 1 1/2 2
% Patties (1/8 Lb – Seasoned per selection above)
 Lbs./Package 1 1 1/2 2

OTHER CUTS OF PORK – (Select all if desired)

Soup Bones **Heart** **Liver**
 Vacuum Packed **+\$\$.60/Bag**

SPECIAL NOTES/INSTRUCTIONS:

Name: _____ Order Date: _____

Email: _____ Phone: _____