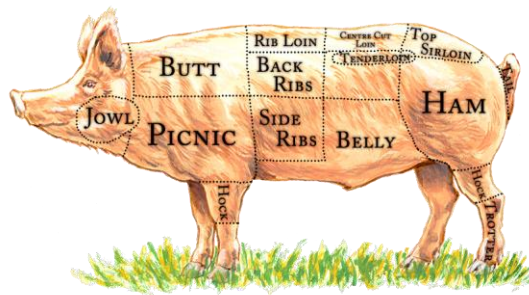


Jacobs Heritage FARM

Custom Order Mangalitsa Pork Form Whole Pig _____ or Half Pig _____

We sell whole mangalitsa pigs for \$6 per pound or half pigs for \$6.50 per pound, based on hanging weight. Our hogs will have a live weight anywhere between 300-400 lbs. After being slaughtered, eviscerated and USDA inspected, the hanging weight of the meat will total around 190 to 250 lbs.

- If you ordered a whole pig, you may choose up to 2 items in each group.
- If you ordered half a pig, you may choose 1 item in each group.
- **NOTE: "Bone-In" options always cook juicier for more flavorful meat!**



HAMS: (Approx 20% Of Hanging Weight)

CHOOSE: Fresh Bone-in Ham **OR** Fresh Boneless Ham **OR** Fresh Ham Steaks
OR Smoked Bone-in Ham **OR** Smoked Boneless Ham

NOTE: Smoked hams are the most common and what most people call "ham". A fresh, unsmoked ham can be an interesting treat or your starting point to cure the ham yourself.

LOIN: (Approx 25% Of Hanging Weight)

CHOOSE: Bone-in Chops **OR** Bone-in Roast

OR Boneless Chops **OR** Boneless Roast

NOTE: Roasts are just bundles of pork chops - uncut. If you are unsure, get a roast and cut it yourself when you want chops. "Bone in" ALWAYS cooks juicier and more flavorful meat.

If you order chops, please tell us how thick you want your chops to be, in inches: _____
 (Pork chops normally vary from ½ inch to 2 inches, depending on preference.)

RIBS: (Approx 5% Of Hanging Weight)

CHOOSE: Spareribs OR Babyback Ribs

NOTE: Baby back ribs are only available if boneless loin chops are selected. Spare ribs are longer. Baby back are shorter and use some loin.)

BELLY: (Approx 10% Of Hanging Weight)

CHOOSE: Fresh Whole OR Fresh Half OR Sliced Fresh Side OR Grind
OR Smoked Bacon Whole OR Smoked Bacon Sliced (in 1# packs)

BACON OPTIONS: Thin Sliced Medium Sliced Thick sliced Leave rind on bacon

SHOULDER: (Approx 20% Of Hanging Weight)

CHOOSE: Fresh Bone-in Roast OR Fresh Boneless Roast OR Fresh Shoulder Steaks

OR Smoked Bone-in Roast OR Smoked Boneless Roast

NOTE: Shoulder roasts are great for pulled pork. Steaks make good stir fry meat.

MISCELLANEOUS CUTS: (Including Fat, Approx 10% Of Hanging Weight)

CHOOSE: Fresh Hocks OR Smoked Hocks OR None NOTE: Great for stew!

CHOOSE: Fat (Lard) OR None NOTE: We highly recommend that you choose to keep the fat since mangalitsa fat is prized for its amazing flavor!

CHOOSE: Jowl OR None

**If you wish to have the snout, tails, feet, ears, organ meats, or neck bones, please let us know and we will arrange for the butcher to keep these items. There are no additional charges for these.

Special Instructions _____

TRIM (Trim Is Approx 10% Of Hanging Weight)

% in this form _____ Plain Ground Pork (no seasoning): Coarse Grind Fine Grind

% in this form _____ Sausage: Bulk (1lb. Tubes) Small Breakfast Links Larger Brat-Sized Links

Sausage Flavors: Salt & Pepper Sage Maple Brat Cheddar Brat Sweet Italian
 Hot Italian

Special Instructions _____

Name_____

Address_____

Phone_____ Email_____

Special
Instructions_____

Please make your non-refundable deposit of \$300 for a whole pig or \$250 for a half pig, payable to Jennifer LittleBear. Upon receiving your check, we will send you a written receipt. PayPal payments are also available – please contact us if you'd like to receive a PayPal invoice.

Thank You!



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