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

**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

_________________________________________________________

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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!