

# Heritage Pork Price List

Cut	Price
<b>Loin Chops (Bone In)</b> Cut 1.25" thick in two chop packages.	\$14.00 per pound
<b>Tenderloin</b> Whole tenderloin	\$18.00 per pound
<b>Picnic or Butt Shoulder Roast</b> Whole, bone-in shoulder roasts or cut into steaks.	\$ 9.00 per pound
<b>Ham Steaks</b> Thick cut slices of ham.	\$12.00 per pound
<b>Ham Deli Sliced</b> Thin sliced ham for sandwiches.	\$12.00 per pound
<b>Smoked Link Sausage</b> Recipes vary but include Country Sage and Bratwurst.	\$7 per pack (2 links) Roughly \$13.00 per pound
<b>Fresh Link Sausage</b> Recipes vary but include Chorizo.	\$8 per pack (2 links) Roughly \$13.00 per pound
<b>Smoked Bacon</b> Artisanal bacon cut thick. No added nitrates.	\$15.00 per pound
<b>Spareribs</b> Half slab.	\$ 9.00 per pound
<b>Ground Pork</b>	\$ 9.00 per pound
<b>Hock Slices</b> Slices of hock cut 2 to 3" thick packaged in two slice packages.	\$ 8.00 per pound
<b>Smoked Whole Hock</b> Whole hock smoked in apple and alderwood.	\$ 12.00 per pound
<b>Leaf Fat</b> Prized fat from around the kidneys. Excellent for pastries, pie crusts or everyday lard use. Unrendered.	\$5.00 per pound
<b>Caul Fat</b> Lace fat used to wrap sausage or cooked meats.	\$10.00 per pound
<b>Back Fat</b> Clean and white for making lard or adding to stir fry and soups. Unrendered.	\$ 3.00 per pound
<b>Jowls</b>	\$ 9.00 per pound
<b>Bones</b> In appx 2 pound packages	\$ 3.50 per pound
<b>Skin</b> Scalded and de-haired.	\$ 2.00 per pound
<b>Feet</b> Scalded and de-haired, one foot per package.	\$ 3.00 per pound

<b>Heart</b> 1 heart per package.	\$ 8.00 per pound
<b>Liver</b> Appx 1 pound size packages	\$ 5.00 per pound
<b>Kidneys</b> 2 per packages	\$ 4.00 per pound
<b>Tongue</b>	\$ 8.00 per pound