



Reserve your whole or ½ hog now for fall processing!

- Rotated on fresh green pastures – yes, they do graze!
- Supplemented with non-GMO feed.
- We never give them hormones, antibiotics, or other medications.

Yes! I want to reserve a whole _____ or ½ hog _____ for processing on Nov. 8th.

Cost is \$2.15 / lb live weight. We will weigh your pig as we load it to go to the processing plant. We expect our pigs to range between 175 – 250 lbs live weight. Please indicate about what size animal you prefer and we will try to accommodate that on a 1st come, 1st served basis.

How much will I pay and what will I get? If you buy a 225 lb pig, you will pay us \$483.75. You will pay the butcher *approximately* \$127 in processing fees (assuming you have hams and bacon cured). You will take home *approximately* 108 lbs of meat, (48% of the live weight) which can vary quite a bit depending on what cuts you choose. For example, grinding organ meats with your sausage adds quite a bit of poundage, and we find it does not change the flavor of the sausage. These numbers are estimates because no two animals are the same and your choices of cuts makes a difference. In the above scenario you would pay a total of \$610.75. If you wanted a half you would pay \$305.38 for about 54 lbs of meat.

The meat will be ready sometime between November 14-18. You can pick it up yourself when it's ready, or meet us in Conway at a designated time and place. If a ½ hog is too much for you, feel free to split it up with friends!

Name _____

Address _____

Phone: _____

Email: _____



Send your reservation to us via mail: Calvert Enterprises, 278 Arkavalley Rd. Greenbrier, AR 72058

or email to: service@calvert-enterprises.com. Call with questions at (501) 472-1361

Please fill out the form below so we can let the processor know how you would like your hog cut up. ***You will pay Cypress Valley directly for the processing costs. (\$35 slaughter fee, \$.50 lb of dressed weight, plus \$.50/lb for any meat you choose to have cured) After slaughter we will contact you with the processing cost for your hog, and you will be responsible for mailing a check or paying over the phone. (They prefer checks.) If you need assistance from us, please call (501) 472-1361 or (501) 402-9702.***

(Dressed or hanging weight is the weight the butcher uses to charge for processing, and is the weight after slaughter and gutting but before cutting up and packaging. See below for choosing the cuts you would like. Note that their example pig is larger than the pigs we are selling.)



259 Wayne Walker Road
Romance, AR 72136
Phone/ Fax: 501-556-5055
E-mail: cvmeatcompany@yahoo.com

Options for Pork Cutting

Hams - Cured & Smoked or Fresh

Whole, cut in 1/2 , sliced, or combination

Bacon - Cured & Smoked or Fresh

Whole, Sliced (Reg or Thick), or grind for sausage

Pork Chops - How Thick (1/2" is standard) ? Will cut thicker or thinner

How many per package?

Shoulders - Roasts?

Steaks?

Country Style Ribs?

Grind for extra sausage?

Sausage - Regular, Hot, or Jalapeno (0.25 cent additional charge for jalapenos)

Spare ribs, Neckbones, and Liver (unless discarded by inspector) are automatically included.

What do I get from my hog? (200 lb. dressed wt. hog - standard cuts)

2 15-20 lb. hams

2 7-10 lb. bacons

2 Package spareribs

2 Package neckbones

3 3-4 lb. Roasts or 8-10 Package Pork Steaks 1/2" 2 per packages

40 1/2" Pork Chops

2 Packages Liver

20-30 Sausage or Ground Pork

All weights, counts, and number of packages are estimated.