

Gasper Family Farm

Bulk Pork Cutting Options Side/Whole

Contact Information:

Name: _____
Phone: _____
E-mail: _____
Suckling _____ Roaster _____ Side _____ Whole _____

Bacon

___ Cured & Smoked* OR ___ Fresh OR ___ Meaty Ribs (no spareribs)
___ Sliced (___ Thin, ___ Medium, ___ Thick) OR ___ Whole

Ham

___ Cured & Smoked* OR ___ Fresh
___ Whole (~20 lbs) OR ___ Halved OR ___ Roasts & Ham Steaks (1-2 Roasts) OR
___ All Roasts OR ___ All Steaks (cut 1/2" thick) ___ # steaks per package

Jowls

___ Cured & Smoked* OR ___ Fresh
___ Sliced (___ Thin, ___ Medium, ___ Thick) OR ___ Cubed OR ___ Ground

Loin

___ Cured & Smoked* OR ___ Fresh
___ Chops (___ 1/2", ___ 3/4" [recommended], ___ 1", ___ 1-1/4"; ___ Boneless?) OR ___ Loin Roast

Picnic

___ Cured & Smoked* OR ___ Fresh
___ Whole OR ___ Steaks (___ 1/2", ___ 3/4"; ___ # per pkg) OR ___ Ground

Boston Butt

___ Cured & Smoked* OR ___ Fresh
___ Blade Steaks OR ___ Roasts OR ___ Ground

Spareribs

___ Whole OR ___ Halved OR ___ Quartered

Sausage (Ask about preservatives! Both butchers we use are MSG-free!)

___ Medium (Sage) ___ All OR ___ Half OR ___ # of lbs
___ Hot (Cayenne) ___ All OR ___ Half OR ___ # of lbs
(Remainder goes to Fresh Ground Pork)

Organ Meat

___ Liver; ___ Heart; ___ Kidneys; ___ Sweetbreads; ___ Testicles (if boar)
(Availability of organ meats is dependent on the whim of the government
meat inspector at the butcher.)

Fat Trim – This is how much fat is left on your chops and steaks.

___ Close (1/4") ___ Medium (1/2") ___ All
___ Save Lard (___ Whole OR ___ Ground; ___ Keep Internal & External Fat Separate)

Ground Pork (Fresh & Sausage) Packaged in: ___ 1 lb, ___ 1 1/2 lb, ___ 2 lb

___ Save Neck Bones?

*Cured & Smoked incurs an extra per pound charge on top of processing fees. NOT NATURAL, contains sodium nitrate.

IMPORTANT NOTES:

Reservations are "first come, first serve." We do not reserve your bulk order until we receive the deposit and cut sheet. We have several groups of hogs, if your reservation comes in after a group is filled you will automatically be moved to the next group to finish.

You will be contacted when we receive your reservation and again on butcher day with the final charge. Final payment must be received within 2 weeks of billing or your deposit and meat will be forfeited.

Finish Dates are not guaranteed. Our animals will finish in their own time and we will not send them in early just to make a date.

Pork Pricing
(\$ per lb Hanging Weight)
Suckling (<40#): \$4.25/lb**
Roaster (40-100#): \$3.75/lb
Finished Hogs (>100#):
Side: \$4.00/lb
Whole: \$3.75/lb

**\$150 minimum

Deposit
(required for reservation)
Suckling/Roaster: \$100
Side: \$150
Whole: \$300

*Processing is Additional.
Deposits are Non-Refundable.
Final Charge is based on the
butcher's hanging weight and then
your deposit is deducted from
that.*

Prices subject to change.

To Complete your Order!

Please make checks payable to "Peter Gasper"
Then Fill Out and Return this Form to:

Peter Gasper
11184 Antioch RD #167
Overland Park, KS 66210

Questions? Call or Email us!

Phone: 913-723-3838

Email: farmer1@gasperfarm.com