

Gasper Family Farm

Bulk Freezer Pork Cutting Options Side/Whole
custom raised hog

Contact Information:

Name: _____

Phone: _____

E-mail: _____

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

Hocks

___ Cured & Smoked* OR ___ Fresh OR ___ Ground

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

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

Organ Meat & Other

___ Liver; ___ Heart; ___ Kidneys; ___ Sweetbreads; ___ Testicles (if boar);
___ Head; ___ Tail; ___ Trotters; ___ Ears;
___ Save Neck Bones; ___ Dog Bones (extra \$) cut ___ inches long;
(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

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

*If Cured & Smoked (extra \$) specify: ___ Cured (contains nitrites/nitrates) OR ___ "Uncured" Traditional Salt and Sugar Smoke

IMPORTANT NOTES:

ORDER AS SOON AS POSSIBLE. Reservations are first come, first serve; we do not finalize an order until we receive the deposit and this form. This is not a grocery store. This is a live animal purchase. We are custom raising a hog specifically for you and do not keep one back to grow out until we have your reservation. Your hog will be ready 5 – 12 months from ordering.

The deposit is non-refundable and at risk. The deposit is used to buy and feed your hog. If your hog dies you'll lose some or all of it depending on how much he ate. Price subject to change if necessary to ensure break-even on feed cost.

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. The butcher will call you when your meat is ready for pickup. You'll need to pay processing fees when you pick up your meat.

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

Pork is produced without any implied or expressed warranty except as herein stated. Our goal is to produce high quality meats via humane, natural methods. However, final product quality is also affected by factors outside of our control including genetics, butcher handling, consumer preference, and chance. We cannot guarantee final product cuts or quality. However, if you are not fully satisfied with your meat, or your hog dies before getting to butcher, we will only charge cost to raise your next hog.

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

Pork Pricing

(\$ per lb Hanging Weight)

Side: \$6.39/lb

Whole: \$5.89/lb

Ask for pricing on suckler and roasting hogs.

Deposit

(required for reservation)

Suckling/Roaster: ask

Side: \$399

Whole: \$799

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.

Questions? Call or Email us!

Phone: 913-723-3838

Email: farmer1@gasperfarm.com