Buy a Whole, Half or Quarter Pig

**Whole Pig: 140 lbs**
- 8 lbs Ribs
- 8 lbs Cutlets
- 12 lbs Bacon (No Nitrate)
- 20 lbs Pork Chops
- 24 lbs Boneless Roasts
- 24 lbs Sausage or Ground
- 8 lbs Specialty Meats (Pulled Pork BBQ or Scrapple)
- 16 lb Bones (optional)
- 16 lbs Fat (optional)
- 4 lbs Organs (optional)

**Half Pig: 68 lbs**
- 4 lbs Ribs
- 4 lbs Cutlets
- 6 lbs Bacon (No Nitrate)
- 10 lbs Pork Chops
- 12 lbs Boneless Roasts
- 12 lbs Sausage or Ground
- 4 lbs Specialty Meats (Pulled Pork BBQ or Scrapple)
- 8 lbs Bones (optional)
- 8 lbs Fat (optional)

**Quarter Pig: 34 lbs**
- 2 lbs Ribs
- 2 lbs Cutlets
- 3 lbs Bacon (No Nitrate)
- 5 lbs Pork Chops
- 6 lbs Boneless Roasts
- 6 lbs Sausage or Ground
- 2 lbs Specialty Meats (Pulled Pork BBQ or Scrapple)
- 4 lbs Bones (optional)
- 4 lbs Fat (optional)

Suggested Retail:
- Whole Pig: $1052
- Half Pig: $517
- Quarter Pig: $258

You Pay:
- Whole Pig: $825
- Half Pig: $425
- Quarter Pig: $225

All meat is frozen and vacuum packaged. A whole pig will occupy approximately 8 cubic feet of space which is about half of a large chest freezer.

All meat is frozen and vacuum packaged. A half pig will occupy approximately 4 cubic feet of space which is about a quarter of a large chest freezer.

All meat is frozen and vacuum packaged. A quarter pig will occupy approximately 2 cubic feet of space which is about an eighth of a large chest freezer.

See back for cut sheet
Submit cut sheet along with 50% deposit to place order
Checks payable to Stryker Farm
Orders will be ready in 3-4 weeks
PORK CUT SHEET

Fill out the form to begin the order process.

Phone: 570.269.2995
info@strykerfarm.com
3045 Mountain Road, Saylorsburg, PA 18353

Full name: 

Phone number: 

Email: 

Pick Up/Delivery Options:

☐ I will pick up at the farm when it is ready.

☐ I would like a shipping quote to the address below:

Address: 

I'm ordering:  ☐ Whole pig  ☐ Half pig  ☐ Quarter pig

Sausage Varieties  Total must equal 24 for a WHOLE pig, 12 for HALF pig, and 6 for QUARTER pig.

Beer Bratwurst  [_____] lbs  Sweet Italian  [_____] lbs
Irish Bangers  [_____] lbs  Hot Italian  [_____] lbs
Breakfast Sausage  [_____] lbs  Ground Pork  [_____] lbs

Specialty Meats.  Total must equal 8 for WHOLE pig, 4 for HALF pig, and 2 for QUARTER pig.

Pulled Pork BBQ  [_____] lbs  Scrapple  [_____] lbs

Would you like bones?  ☐ Yes  ☐ No

Would you like fat trim?  ☐ Yes  ☐ No

Would you like organs?  (Only available with whole pig)  ☐ Heart ☐ Liver ☐ Kidneys ☐ None

Comments: