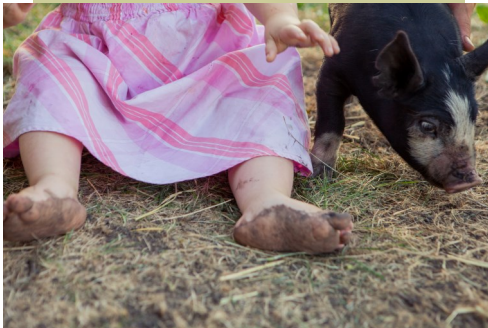


SPRING 2016

Prairie Center Meats Pork Processing Guide

*Family Raised
Local, Fresh*



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Check us out on Facebook!

Whole Pork—\$300 plus processing

Half Pork—\$150 plus processing

Pre-payment plans available or pay at time of delivery.

Berkshire Pork

Berkshire pork is considered to be one of the highest qualities of pork available and has won taste-tests conducted by several independent organizations. The pork has a deeper color and is juicier and more flavorful than grocery store pork.

Our pigs are between 275 and 300 pounds at market weight. We've found this to be an optimum weight for marbling and meat quality. They will yield around 140 pounds of meat for a whole pig, and around 70 pounds for a half.

We process our pigs at Santa Fe Trail Meats in Overbrook, Kansas. We will deliver the pig and contact you with information on your specific animal so you can make the cut order, or we can request our standard cut order. Processing costs vary depending on the quantity of meat and the amount you would like to have smoked or cured. They also have a variety of sausage options available including Italian Sausage, chorizo and several kinds of bratwurst.



One of our pigs will yield approximately the following amounts of meat:

- 40 lbs of ham (whole, cut or deli sliced)
- 18 lbs of bacon plus 3 lbs bacon ends
- 4 lbs of ribs
- 40 – 50 lbs of pork chops
- 20–24 lbs of shoulder roasts (picnic shoulders and Boston Butts)
- 25 lbs of ground product (sausage or ground pork)

We have several pigs available starting in February. Contact us now to reserve your premium pork for spring! Grilling season is just around the corner!