



Customise your adoptee

Please use the flowchart below to choose how you would like your meat. For each of the 4 parts of the pig's body, choose what type of meat you would like back – if you would like to have ½ - ½ for any parts then that is ok also. For example, you may want “Legs to Pork, Shoulders to Sausages, Belly to ½ Streaky Bacon + ½ Belly Pork, and the Loin to Back Bacon” – The choice is yours!

If you decide to have sausages then please see over the page to decide which type of sausages you require and their flavours. If you have any other requests regarding butchery, please get in touch with us and we will try to meet your requirements.

Legs	→	Leg of pork	-	OR	-	Gammon
Shoulders	→	Shoulder joints	OR	Sausages		-
Belly	→	Belly pork	OR	Sausages	OR	Streaky bacon
Loin	→	Pork chops	-	OR	-	Back bacon

www.yorkshiremeats.co.uk
 sales@yorkshiremeats.co.uk
 Habton House Farm
 Little Habton
 Malton
 North Yorkshire, YO17 6UA
 01653 669707

Choose your sausages

At Yorkshire Meats we make 2 different types of sausages: **“Traditional Butcher’s”** and **“Speciality”**. Most people go for a mixture of the two types, though as ever the choice is yours. Once you have selected your type of sausages then you can choose which flavours you would like.

"Speciality Sausages" ~

These sausages are about 96% meat, with just the spices and all in natural skins. They have no rusk, so taste incredibly meaty, as they have a far higher meat content than almost any other sausages which you can buy elsewhere.

The flavours are "Simply Pork", "Pork and Blackpudding", "Pork and Leek", "Hot 'n Spicy" and "Pork and Pear".

"Butcher's Sausages" ~

These sausages are about 75% meat, do have rusk and are not in natural skins. They are far more like the conventional traditional butcher's sausages which you can buy at farmer's markets and good butcher shops.

The flavours are "Simply Pork", "Pork and Blackpudding", "Pork and Leek" and "Pork and Apple".