



St. Anthony's STP Pork Sale

Sale starts now and runs through January 8, 2021

All proceeds from the sale of this pork will be put toward educational and operation funds for the school. See the enclosed list of what the STP pays for...it is **AMAZING** how much the STP does for the school and our students!!

Hogs are purchased locally and processed by Pinter's Packing Plant in Dorchester, WI. Prices include slaughter, curing, smoking hams and bacon, slicing, seasoning sausage, sharp freezing and wrapping. All pork will be delivered to St. Anthony in a refrigerated truck, so your customers will have to pick it up. They do not pay for it until delivery in February. Pork sausage is very high quality. Smoked all pork Hog Dogs may be eaten cold or warmed up.

I encourage all families to pass out order forms to your extended family, neighbors, co-workers etc. This can really be a great fundraiser and it takes little work on our part. Let's get the word out to people outside of our parish and make this sale grow.

Pork can make excellent Christmas gifts as well. I have included gift certificates for your convenience. Additional forms may be picked up at St. Anthony School, St. Anthony Rectory, in the back of St. Anthony Church and at the following businesses: Fourmen's Farm and Home and House of Spirits. **Order forms need to be returned by January 8th to any of the above locations.**

Pork will need to be picked up at St. Anthony School and paid for on:

*** Saturday, February 13, 2021 from 3 p.m. – 6 p.m.**

or

*** Sunday, February 14, 2021 from 10 a.m. – Noon**

If any questions, call or text Teah Morrow @ 715-937-4722