

**Pork Cutting Sheet**

**Order:**

- Whole Pig, choose up to 2 in each section.  Half Pig, choose 1

You will notice that almost any part of a pig may be cured and smoked.  
Smoking is .90 per lb.\*Please see page 2 for estimations of weights.

**HOCKS:**

- No  Smoked  Fresh

\*\*If hocks are not ordered, meat is trimmed and put into sausage.

**HAM:**

- Smoked (Traditional Ham)
  - 2 End Roasts & Center Slices
  - All Slices
  - All Roasts
    - Halved  Quartered
- Grind for Sausage
- Fresh (Unsmoked)
  - All Roasts
    - Halved  Quartered

**SPARE RIBS:**

- No  Whole  Cut in half (lengthwise)  Quartered

**BACON:**

(Bacon & Side Pork comes in 1 lb. packages.)

- Smoked  Fresh Sliced Side Pork
- Fresh Pork Belly
  - Whole
  - 2 - 3LB Chunks

**SHOULDER BUTT:**

- Pork Steaks
  - Thickness** -  1/2" Thin  3/4" Avg  1" Thick
  - Pkg** -  2/pkg  3/pkg  4/pkg  5/pkg  6/pkg
- Boston Butt (bone-in roast)  3-4 lb. OR  Whole
- Cutlets (Boneless)  2/pkg  3/pkg  4/pkg  5/pkg  6/pkg
- Cottage Bacon (Smoked) (Sliced and in 1 lb. packages)

**LOIN:**

- All Chops
- Chops + 1 Roast (3-4 lb. each) (per loin)
- Chops + 2 Roasts (3-4 lb. each) (per loin)
- Canadian Bacon (Smoked) w/Babyback Ribs and Tenderloin

Chop Choices:

- Thickness** -  1/2" Thin  3/4" Avg  1" Thick
- Pkg** -  2/pkg  3/pkg  4/pkg  5/pkg  6/pkg

**PICNIC HAM/SHOULDER ROAST (Fore Leg):**

- Bone-in Roast
  - Fresh (Shoulder Roast) OR  Smoked (Picnic Ham)
- Grind for sausage

**SPECIALTY PARTS:**

- Leaf Fat
- Back Fat

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Farmer: \_\_\_\_\_

**Pork Cuts/Carcass Info:**

Please see chart and info on the next page to help you make choices about options that will suit you best.

**Specific Customer Requests:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**SAUSAGE:**

You may choose 1 seasoning per 1/2 pig

- Breakfast/Regular
  - Bulk
  - Small Links\*
  - Patties\*
- Zesty
  - Bulk
  - Small Links\*
  - Patties\*
- Maple Sausage
  - Bulk
  - Small Links\*
  - Patties\*
- Italian
  - Bulk
  - Brat Sized Links\*
- Brats
  - Links\*
  - Patties - .85/lb.
- Biscuits and Gravy (Bulk only)
- Chorizo (Bulk only)
- Polish (Brat Sized Links)\*
- Ground Pork (Bulk only)

\*Links .90/lb. - Patties .70/lb.

**Pork Cutting Sheet**

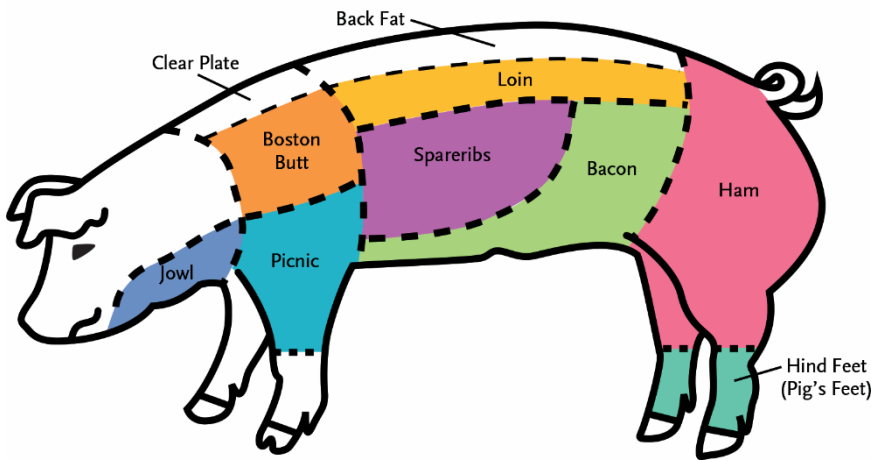
**250 lb. Pig - On the Hoof**

Not all of the pig is edible pork. On average about 54% of a pig makes it from the pen to the pan. A 250 lb. hog will yield approximately 136 lbs. of custom cuts. Around 28% of a pig's live weight is inedible product removed during the slaughter and dressing procedure bringing our 250 lb. live pig to 173 lbs. dressed. The internal organs, skin, blood, feet, and other inedible products account for most of this loss. Once the carcass is sanitarly dressed it is hung on a rail and placed into a cooler where it is quickly chilled. After the carcass is thoroughly chilled it can be cut. Another 20% of the weight is removed during processing bringing our 173 lb. carcass to 136 lbs. Bone dust, fat trimming, de-boning, grinding, and moisture loss account for this unpreventable waste. Hams and bacon are typically cured and smoked after cutting.

\*All weights vary due to species, genetics, feed regimen and age.

**173 lbs. Pig - On the Rail**

**WHOLESALE CUTS OF PORK**



**RETAIL CUTS OF PORK**

<b>Boston Butt</b> Blade Steak Boston Butt Roast	<b>Loin</b> Loin Roast Rib Chops Loin Chops Tenderloin Center Loin Sirloin Chops	<b>Ham</b> Center Cut Ham Slices	<b>Hind Feet</b> Pig's Feet
<b>Jowl</b> Jowl	<b>Picnic</b> Picnic Roast Hock	<b>Spareribs</b> Spareribs	<b>Bacon / Belly</b> Bacon

Source: University of Kentucky College of Agriculture

**136 lb. Pig - Retail Cuts**

(Cut & Packaged, ready to bring home)

**Fresh Hams 28 lbs.**

- Fresh Ham
- Cured & Smoked Ham
- Ham Steaks
- Ham Hocks

**Pork Loin 23 lbs.**

- Country-Style Ribs Pork Chops
- Boneless Pork Loin Roast
- Pork Tenderloin
- Boneless Pork Chops
- "Baby" Back Ribs

**Fresh Side Bacon 23 lbs.**

- Fresh Side Pork
- Smoked Bacon

**Spareribs 6 lbs.**

- Spareribs

**Boston Butt 9 lbs.**

- Pork Steak
- Boston Butt Roast
- Smoked Shoulder Bacon (Cottage Bacon)

**Fresh Picnic 12 lbs.**

- Fresh Picnic (Not Smoked)
- Pork Shoulder Roast
- Smoked Picnic Ham
- Smoked Hocks

**Leaf Fat & Back Fat 23lbs.**

- Lard

**Misc. Trim 12 lbs.**

- Breakfast Sausage
- Ground Pork