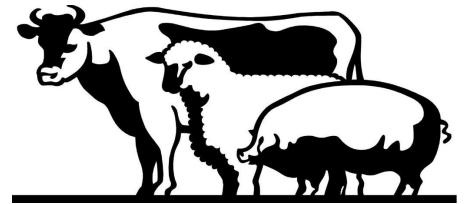


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USDA Inspected
 Kill and Processing
 of Livestock



Pork Cutting Sheet

Order: Whole Pig Half Pig

You will notice that almost any part of a pig may be cured and smoked. Smoking is .85 per lb.* Please see page 2 for estimations of weights.

HOCKS:** Choose 1

- No Smoked (903) Fresh (613)

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

HAM: Choose 1

- Smoked (Traditional Ham) Choose 1 Fresh (Unsmoked) Choose 1
 2 End Roasts (901) & Center Slices (904) All Roasts (605)
 All Slices (904) Halved Quartered
 All Roasts (901) Halved Quartered
 Grind for Sausage

SPARE RIBS: Choose 1

- No Whole (612) Cut in half (lengthwise) (612) Quartered (612)

NECK BONES:** Choose 1

- No Yes (614)

BACON: Choose 1

- Smoked (902) Fresh Side Pork (607) (Bacon & Side Pork come sliced and in 1 lb. packages.)

SHOULDER BUTT: Choose 1

- Pork Steaks (603)
 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) (608) 3-4 lb. OR Whole
 Cutlets (Boneless) (616) 2/pkg 3/pkg 4/pkg 5/pkg 6/pkg
 Cottage Bacon (Smoked) (906) (Sliced and in 1 lb. packages)

LOIN: Choose 1

- All Chops (601)
 Chops (601) + 1 Roast (602) (3-4 lb. each) (per loin)
 Chops (601) + 2 Roasts (602) (3-4 lb. each) (per loin)
 Canadian Bacon (Smoked) (914) w/Babyback Ribs (618) and Tenderloin (617)

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): Choose 1

- Bone-in Roast
 Fresh (Shoulder Roast) (638) OR Smoked (Picnic Ham) (907)
 Grind for sausage

SPECIALTY PARTS: Leaf Fat (646) Back Fat (645)

*Prices subject to change

Thank you for your order!

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 (609)
 Small Links* (621)
 Patties* (610)
 Zesty
 Bulk (622)
 Small Links* (652)
 Patties* (657)
 Italian
 Bulk (619)
 Brat Sized Links* (650)
 Brats
 Links* (651)
 Patties* (620)
 Polish (Brat Sized Links)* (611)
 Ground Pork (Bulk only) (615)
 Specialty (Requires 25# Trim)

*Links .85/lb - Patties .70/lb

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.

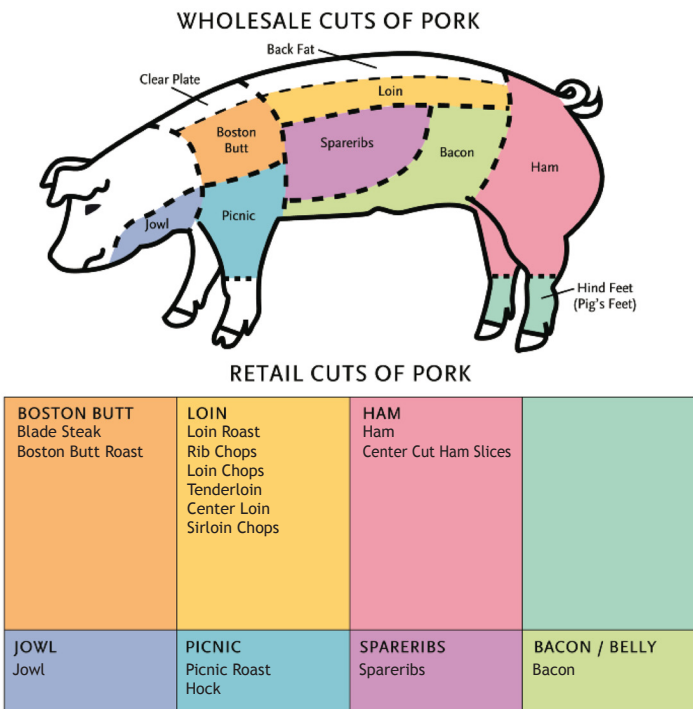
*Weights vary due to species, genetics, feed regimen and age.

136 lb. Pig - Retail Cuts

(Cut & Packaged, Ready to bring home)

- Fresh Hams 28 lb
 - Fresh Ham
 - Cured & Smoked Ham
 - Ham Steaks
 - Ham Hocks
- Pork Loin 23 lb
 - Country-Style Ribs
 - Pork Chops
 - Boneless Pork Loin Roast
 - Pork Tenderloin
 - Boneless Pork Chops
 - "Baby" Back Ribs
- Fresh Side Bacon 23 lb
 - Fresh Side Pork
 - Smoked Bacon
- Spareribs 6 lb
 - Spareribs
- Boston Butt 9 lb
 - Pork Steak
 - Boston Butt Roast
 - Smoked Shoulder Bacon (Cottage Bacon)
- Fresh Picnic 12 lb
 - Fresh Picnic (Not Smoked)
 - Pork Shoulder Roast
 - Smoked Picnic Ham
 - Smoked Hocks
- Leaf Fat & Back Fat 23 lb
 - Lard
- Misc. Trim 12 lb
 - Breakfast Sausage
 - Ground Pork

173 lb. Pig - On the Rail



Source: University of Kentucky College of Agriculture