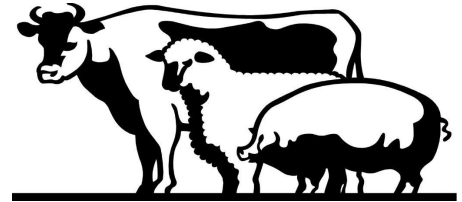


Caledonia Packing  
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info@caledoniapacking.com  
caledoniapacking.com

USDA Inspected  
Kill and Processing  
of Livestock



## STANDARD CUTS - 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.\*

### HOCKS\*\*:

No \*\*If hocks are not ordered, the meat is trimmed and put into sausage.

### HAM:

Smoked (Traditional Ham)  
 2 End Roasts <sup>(901)</sup> & Center Slices <sup>(904)</sup>

### SPARE RIBS:

Yes <sup>(612)</sup>

### BACON:

Smoked <sup>(902)</sup> (Bacon comes sliced and in 1 lb. packages.)

### SHOULDER BUTT:

Pork Steaks <sup>(603)</sup>  
**Thickness** -  1/2" Thin  3/4" Avg  1" Thick  
**Pkg** -  2/pkg  3/pkg  4/pkg  5/pkg  6/pkg

### LOIN:

Chops <sup>(601)</sup> + 1 Roast <sup>(602)</sup> (3-4 lb. each) (per loin)  
**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)

### SAUSAGE:

Breakfast/Regular  
 Bulk <sup>(609)</sup> 50%  
 Small Links\* <sup>(621)</sup> 50%

\*Prices subject to change

**Thank you for your order!**

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

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

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

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

Specific Customer Requests:

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