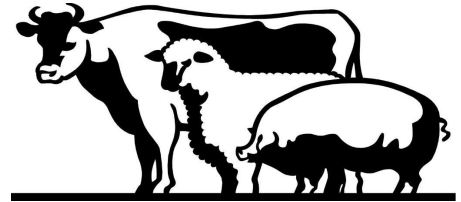


Caledonia Packing
3892 92nd Street SE, Caledonia, MI 49316
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info@caledoniapacking.com
caledoniapacking.com
Text: 218-414-1102

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 .90 per lb.*

HOCKS**:

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

HAM:

Smoked (Traditional Ham)
 2 End Roasts ⁽⁹⁰¹⁾ & Center Slices ⁽⁹⁰⁴⁾

SPARE RIBS:

Yes ⁽⁶¹²⁾

BACON:

Smoked ⁽⁹⁰²⁾ (Bacon comes sliced and in 1 lb. packages.)

SHOULDER BUTT:

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

LOIN:

Chops ⁽⁶⁰¹⁾ + 1 Roast ⁽⁶⁰²⁾ (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 ⁽⁶⁰⁹⁾ 50%
 Small Links* ⁽⁶²¹⁾ 50%

*Prices subject to change

Thank you for your order!

Name: _____

Phone: _____

Address: _____

Farmer: _____

Specific Customer Requests:
