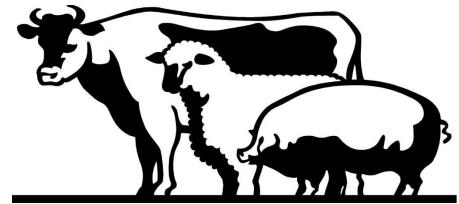


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USDA Inspected
 Kill and Processing
 of Livestock



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 .90 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 .90/lb - Patties .70/lb