

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 .98 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 – 1.05/lb.
- Biscuits and Gravy (Bulk only)
- Chorizo (Bulk only)
- Polish (Brat Sized Links)*
- Ground Pork (Bulk only)

*Links 1.25/lb. - Patties 1.05/lb.

Pork Cutting Sheet

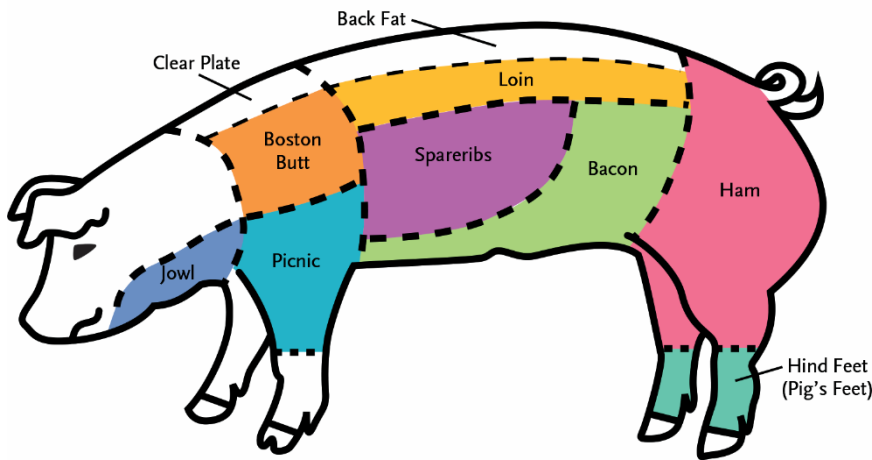
250 lb. Pig - On the Hoof

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

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