

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 1.10 per lb. *Please see page 2 for estimations of weights.

HAM:

- Smoked (Traditional Ham)
 - 2 End Roasts & Center Slices

SPARERIBS:

- Cut in half (lengthwise)

BELLY: (Bacon & Side Pork come in 1 lb. packages.)

- Smoked Bacon

SHOULDER BUTT:

- Pork Steaks
 - Thickness** - 3/4" Avg
 - Pkg** - 2/pkg

LOIN:

- Chops + 1 Roast (3-4 lb. each) (per loin)
 - Thickness** - 3/4" Avg
 - Pkg** - 2/pkg

PICNIC HAM/SHOULDER ROAST (Foreleg):

- Bone-in Roast
 - Fresh (Shoulder Roast)

SAUSAGE:

- Breakfast/Regular
 - Bulk 50%
 - Small Links* 50%

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:

*Prices subject to change

Thank you for your order!

Pork Cutting Sheet

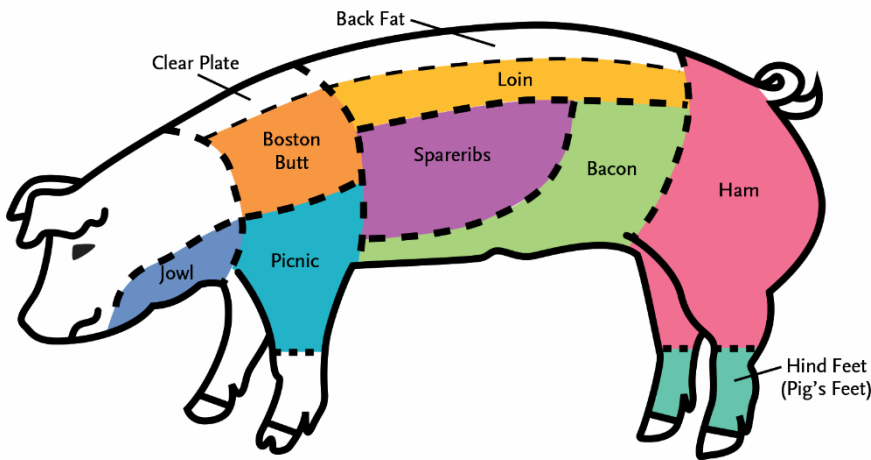
250 lb. Pig - On the Hoof

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