

### Information and Options for Hog Processing and Cutting Instructions

There are various ways to have your pork processed, so that it meets the needs of your family. The list below will help guide you through each cut and the decision process. If there is a cut that you're unsure of, just ask and different suggestions for its use can be made. The most important information that we need to know is: **how thick** to cut the chops and steaks; **how many pieces** you want in each package; and, **how large** you want your roasts.

Your

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

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

**Half a Hog**

**Whole Hog**

In a half a hog, there is one ham, one shoulder, one side (bacon), one loin, one full rack of spare ribs, one shank, and one jowl. On average a half of hog will make 10-13 pounds of sausage.

**Ham:** Hams may be cured or fresh (uncured). Fresh hams can be pork roast, cutlets, or ground. Cured hams may be left whole, cut in half, or cut into two or three pound roast. If your ham is cured, ham steaks may be cut from the center, and will have a butt-end ham roast, and a shank end ham.

#### **Ham:**

Cured

Ham Steaks?  Yes or  No

If 'Yes', how thick?  1/2 in. or  3/4 in. or  1 in.

If 'Yes', how many steaks per package? \_\_\_\_\_

If 'No' how would you like your ham?  Whole or

cut in half or cut into  3lb. roast or  2lb. Roast

#### **Fresh Ham (uncured):**

If left uncured, what would you like done?

Cutlets  add to Ground Pork

If cutlets, how many per package?  4 or  6

Roast: What size?  2lb or  3lb

**Side Meat:** Side meats are "pork bellies". They may be cured for bacon, or left as a fresh side. Either way, they will be sliced and packed in one pound or pound and half packages. If you don't want either, it may be ground.

#### **Your Side Selection:**

Cured for Bacon or  Fresh Side or  Ground

1lb package or  1.5 lb package

**Shoulder:** The shoulder consists of the butt and the picnic. The butt half can be cut into roast, pork steaks, or cutlets. The picnic half can be cut into roast or ground.

#### **Pork Butt:**

Pork Steaks or  Cutlets or  Roast

If you're getting steaks, how thick? \_\_\_\_\_ inch

How many per package?  2 or  3 or  4

If cutlets, how many per package?  4 or  6

If you're getting roast, what size would you like?

2lb. Or  3lb. Or  left whole (approx. 5lb.)

#### **Picnic:**

Roast:  Whole  Cut in half

Ground

**Loin:** The pork loin is the source of several familiar cuts. They produce pork chops, and loin roast, and may be bone in or boneless.

**Your Loin Selection:**

If getting half of hog select one of the three options below.

If getting a whole hog you may select 1 loin bone in and 1 loin boneless or two options below.

1.  Bone-In Pork Chops (4 per package):  
How Thick?  1/2 in  3/4 in  1 in

2.  Boneless Loin Roast:  
What size?  2lb  3lb  4lb

3.  Boneless Chops (4 per package):  
Would you like them  sliced  Butterflied  
How thick?  1/2 in  3/4 in  1in

**Spare Ribs:** Spare Ribs will be whole and wrapped.

**Shanks and Jowl:** Shanks can be cured, saved fresh, or added to the ground pork. Cured shanks are popular for soups, stews, and beans, etc. The jowls can be cured, saved fresh, or added to the ground pork. Cured jowl bacon can be sliced and is used in the same way as side bacon.

**Your Shank Selection:**

Cured  keep fresh  add to ground pork

**Your Jowl Selection:**

Cured  keep fresh  add to ground pork

If cured for bacon, would you like it sliced?

Yes or  No

**Ground Pork and Sausage:**

Ground pork (on average there is 10 – 13 lbs per half, unless you add additional ground meat in your selections) can be left plain and unseasoned (for pork burgers, etc.) or add seasoning for various sausage types.

If you are having a whole hog processed or a half of hog, but have added a shoulder or fresh ham to ground pork, you may select **TWO** options below. If you are having a half of hog processed and have not added additional cuts, you may select **ONE** of the options below.

**Ground Pork Selections:**

Bulk:  1lb or  1.5lb  
 Pork burgers:  3-1  4-1  
How would you like your pork burgers packaged?  
 6 pieces or  8 pieces or  5lb box-es

**Sausage Selections:**

mild breakfast sausage:  1lb or  1.5lb  
 mild breakfast sausage patties:  
How would you like your patties packaged?  
 6 pieces or  8 pieces or  5lb box-es  
 Italian Sausage:  1lb or  1.5  
 Italian Stuffed in casing  
 Hot Italian  1lb or  1.5  
 Hot Italian Stuffed in casing  
 Cajun  1lb or  1.5lb  
 Smoked Sausage  
 Bratwursts