

Master Cut Sheet for Whole Hogs

Name _____ Producer _____
 Address _____ Order # _____ Tag # _____
 State _____ Zip _____ Drop _____ Kill _____
 Phone H: _____ M: _____ Species _____ # _____ P G
 Email _____ Contact _____

Steak Thickness 3/4 in 1 in 1.25 in 1.5 in 1.75 in 2 in

Roast Weight 2-3 lbs. 3-4 lbs. 4-5 lbs. Whole

Chop Thickness 1/2 in 3/4 in 1 in 1.25 in

Bacon Sliced Thin Medium Thick

Starters

Ground/Extras Ground Pack Size 1 lb. 2 lbs. 5 lbs. 10 lbs.

Bones 3 lbs. Bulk Pack

Leaf Fat Back Fat

Lose Shldr or Ham Fajita Meat Kabob Meat Stew Meat

Shoulder

Shoulder ✓ 2 Grind Whole Cut in Half

OR Shoulder Steaks Shoulder Roast

Boston Butt ✓ 1 Grind Boston Butt Steak Boston Butt Roast

Picnics ✓ 1 Grind Picnic Steak Picnic Roast

Hind Leg

Roasts/Steaks ✓ 2 Whole Ham Fresh C&S Regular C&S No Nitrites

Grind Ham Roast Fresh C&S Regular C&S No Nitrites

Ham Steaks Fresh C&S Regular C&S No Nitrites

Ham Center Steak Fresh C&S Regular C&S No Nitrites

w/Center Steak Ham Ends Grind Leave Whole

Hock Fresh C&S Regular C&S No Nitrites

Middle (Loin/Rib/Sidemeat)

Roasts/Chops ✓ 2 B/I Loin Roast B/L Loin Roast (BBack+TLoin)

Grind B/I Pork Chops B/L Pork Chops (BBack+TLoin)

Can Bacon C&S Reg (BBack+TLoin) Can Bac C&S NN (BBack+TLoin)

Rib ✓ 2 Grind Spare Rib Short Ribs

Sidemeat ✓ 2 Sidemeat Whole Fresh C&S Regular C&S No Nitrites

Grind Sidemeat Sliced Fresh C&S Regular C&S No Nitrites

Organs

Organs ✓ 2 Heart Liver Tongue Kidney

Jowls Fresh C&S Regular C&S No Nitrites

Note : _____
