

Cuts Available for ½ of a Hog

ForeShank- On a *Regular Cut* you will get 4-6 Smoked Hocks. Other Cuts include Fresh Hocks.

Shoulder- On a *Regular Cut* you will get 1 Shoulder Roast and 6 Pork (Shoulder) Steaks. You will also receive your jowl Cured & Smoked (left whole). Other Cuts available include Whole Shoulder Roast (Boston Butt), all Pork Steaks, all Shoulder Roasts, and Western Style Ribs. Also available is the picnic ham, which can be Fresh or Cured & Smoked.

Sides- On a *Regular Cut* you will get Sliced Bacon, which has been Cured and Smoked, and Spare Ribs. Other cuts available are Sliced Fresh Pork Side.

Rib- On a *Regular Cut* you will get about 10 Boneless Butter-fried and Diced Tenderloin Steaks (BFD's) and 1 slab of Baby Back Ribs. Other cuts available include Rib Chops, Cured & Smoked Pork Chops, Pork Rib Roast, Boneless Pork Tenderloin Roast, Boneless Pork Chops, and Pork Stew Meat.

Loin- On a *Regular Cut* you will get about 12 Bone-In Pork Chops and 1 Bone-In Loin End Roast (Sirloin Roast). Other cuts available in place of the chops include Cured & Smoked Pork Chops, Boneless Pork Chops, Boneless Pork Tenderloin Roast, Pork Stew Meat. With any of the Boneless Cuts you automatically receive the Pork Catfish Tenderloin; which can be left whole or cut into 3 steaks. Other cuts available for the Loin End Roast are Sirloin Chops, Country Style Ribs (Boneless), and Pork Cutlets.

Ham- On a *Regular Cut* you will get a Cured & Smoked Ham which is cut into 2 Roasts and 6 Center Cut Steaks. Other "Cured & Smoked" cuts include any combination of Steaks or Roasts, Whole, Halves, Thirds, or Quarters. You may also choose to have your Ham Fresh (not Cured & Smoked) with the same cutting options. Other Cuts available include Pork Stew Meat, and Pork Cutlets. For comparison, this Primal portion is the equivalent of the Round on a Beef.

Other- Other cuts which may be requested include, Bones, Pork Fat, Liver, Heart.
Organ meat must pass inspection for human consumption

Ground- Regular grinding is plain and done in 1# packages. We can also wrap anything between 1 ½# to 5# in a package. Custom made Patties are available in 5# batches at an additional cost. Sausage Links may be made in 12# batches at an additional cost also. The following Seasonings may be chosen with no additional cost: Salt, Black Pepper, Red Pepper, and Sage. Any of our pre-mixed premium seasonings are available at an additional cost. These include Bratwurst, Anduille (Cajun), Chorrizo (Mexican), Keilbasa (Polish), Southern Style Breakfast Blend, Sweet Italian, Hot Italian, and a Smoked Sausage Blend.

Smoking- All Cured Cuts **must** be smoked to finish the curing process. However any item can be smoked without being cured, but it will not taste like a 'regular ham'. Cured at an additional cost smoked meats come at an additional cost calculated from the green weight(weight prior to smoking).