

## 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. 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 and 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 and pork Riblets.

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

**Loin-** On a *Regular Cut* you will get 12 Bone-In Pork Chops and 1 Bone-In Loin End Roast. Other cuts available in place of the chops include Cured and Smoke 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 (Round)-** On a *Regular Cut* you will get a Cured and Smoked Ham which is cut into 2 Roasts and 6 Center Cut Steaks. Other "Smoked" cuts include any combination of Steaks or Roasts, Whole, Halves, or Thirds. You may also choose to have your Ham Fresh (not Cured and Smoked) with the same cutting options. Other Cuts available include Pork Stew Meat, and Pork Cutlets.

**Other-** Other cuts which may be requested include, Jowl (can be Cured and Smoked), Dog Bones, Pork Fat, Liver, Heart, and Kidney. *\*\*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. Hand made Patties are available in 5# batches at a cost of \$.50 per pound. Sausage Links may be made in 12# batches at a cost of \$1.25 per pound (including any seasoning). Any of our pre-mixed seasonings are available at a cost of \$.50 per #. These include Bratwurst, Anduille (Cajun), Chorrito (Mexican), Keilbasa, Southern Style Breakfast Blend, Sweet Italian, Hot Italian, and a Smoked Sausage Blend. The following Seasonings may be chosen with no additional Cost: Salt, Pepper, and Sage.

**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 'ham'. Smoking Charges are \$.75 per pound weighed prior to smoking (green weight).