

HOG BUTCHERING HELP SHEET (SEE "CUTTING INSTRUCTION" FORM)

A WHOLE HOG HAS THE FOLLOWING:

(2) HAMS

THEY CAN BE EITHER LEFT FRESH OR CURED AND SMOKED
THEY CAN BE CUT AS FOLLOWS:
(A) WHOLE (NOT CUT)
(B) CUT IN ½ (2 PC)
(C) CENTER SLICES (5-6 PC OF SLICES AND THE ENDS AS ROASTS)
(D) SLICED (THE WHOLE HAM INTO ¾" SLICES)

(2) BACONS

THEY CAN BE LEFT FRESH OR CURED AND SMOKED
THEY CAN BE CUT AS FOLLOWS:
(A) WHOLE SLAB UN CUT
(B) CUT INTO 1 LB BLOCKS UNSLICED
(C) SLICED
MOST CHOOSE SLICED AND PUT INTO 1 LB PKGS

(2) FRONT SHOULDERS

THEY CAN BE LEFT FRESH, CURED & SMOKED OR GROUND FOR SAUSAGE
(A) WHOLE (UNCUT)
(B) CUT INTO ROASTS (3-4 LB EACH)
(C) SLICED
(D) GROUND INTO SAUSAGE

(2) PORK LOINS

PORK LOINS ARE GENERALLY CUT INTO CENTER CUT PORK CHOPS AT WHATEVER THICKNESS THE CUSTOMER DESIRES, LEAVING THE ENDS OF THE LOINS INTO ROASTS WHICH USUALLY WEIGH AROUND 3-5 LB EACH DEPENDING ON THE CUSTOMER. WE ALSO NEED TO KNOW HOW MANY PORK CHOPS EACH CUSTOMER WANTS IN A PACKAGE (NORMAL IS 4).
LOINS CAN ALSO BE BONED OUT LEAVING A BONELESS ROAST OR CHOPS

SAUSAGE

SALT, PEPPER, AND SAGE MEDIUM BLEND IS THE STANDARD WHICH IS A BREAKFAST BLEND OF BULK SAUSAGE. MEDIUM, MILD, NO SAGE, HOT AND SAGEY AS WELL AS HOT ITALIAN AND SWEET ITALIAN ARE ALSO AVAILABLE. THERE CAN BE ONLY ONE FLAVOR CHOSEN WITH A HALF OF A HOG.
ROPE FORM IS AVAILABLE AT AN EXTRA CHARGE

FEET AND NECK BONES YES OR NO

SCRAPPLE

COMES IN A 2 LB AVG BLOCK ONLY AND IS BASED ON A PERCENTAGE OF THE HOG'S DRESSED WEIGHT. THERE IS NO SCRAPPLE MADE FROM BOAR HOGS

CUTTING INSTRUCTIONS ARE REQUIRED TO BE IN THE OFFICE THE DAY THE ANIMAL ARRIVES, OR CALLED IN NO LATER THAN LUNCH TIME ON MONDAYS. 1-410-378-3032 MON-FRI 8:00-3:00

CURING AND SMOKING IS A 4 WEEK PROCESS. WE ASK THAT FRESH MEATS ARE PICKED UP FIRST