



Sully Locker and Market

11892 Hwy F62 E

Sully, IA 50251

(641)594-4240

Pork Cut Sheet

Loin: Approximately 8-10 lbs per half

Choice of 1 product for ½ hog or 2 for whole hog

- Pork Chop ½" to 1"
- Iowa Chop 1 ¼"
- Boneless Butterfly chop ½" to 1 ¼"
- Tenderized loin
- Whole loin or loin roasts
- *Smoked pork chops ½" - 1 ¼"

Side: Approximately 10-12 lbs per half

- *Bacon
- Fresh sliced side pork

Ham: Approximately 16-22 lbs per half

Choice of 1 for a half or 2 choices for a whole hog

- Fresh Ham roasts & steaks
- All fresh roasts
- All fresh steaks
- *Smoked Ham roasts & steaks
- *All smoked Ham roasts
- *All smoked Ham steaks

Shoulder: Approximately 8-10 lbs per half

Choice of 1 for a half or 2 choices for a whole hog

- Butt roast and shoulder steak cut at ¾"
- All roast
- All steak
- Whole Pork Butt

Hocks: Two per half

- *Smoked
- Fresh
- Put in grinding

Spare Ribs – packaged unless specified

Grinding: Approximately 15 lbs

Choice of 1 product for a half or 2 for a whole hog unless extra cuts are added to trim such as ham or shoulder.

Min 15# for all seasoned and pattied products

- Ground Pork
 - Bulk or *patties
- *Seasoned Sausage:
 - Bulk, *links, *patties
- *Italian Sausage
- *Hot Italian Sausage
- *Ham Loaf
- *Bratwurst Patties
- *Barbecue Patties
- *Skinless Bratwurst:
 - Cajun
 - Cheddar Cheese
 - Cheeseburger
 - Bacon Mac & Cheese
 - Honey Mustard
 - Hot Buffalo
 - Jalapeno Cheddar
 - Jalapeno Popper
 - Mango Habanero
 - Mushroom Swiss
 - Parmesan Garlic
 - Plain skinless
 - Philly Cheese
 - Pineapple Teriyaki
 - Pizza
 - Sour Cream Cheddar

Any cut may be added to ground.

Organs: heart, tongue and liver if wanted, if not, they will be thrown away.

***Extra Charge**