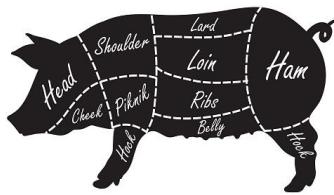




### USDA Pork Cut Sheet



2026	Whole or Half	Total:
	Identifying Marker:	
	Live Weight:	
	Hanging Weight:	
	Kill Date:	Process Date:

Name: \_\_\_\_\_ Farmers Name: \_\_\_\_\_

Phone: \_\_\_\_\_

#### Jowl:

Whole  Sliced  Cured & Smoked Flavor: \_\_\_\_\_

#### Shoulder:

Cure & Smoke: \_\_\_\_\_ (Flavor)  
 Boston Butt  Whole Boneless  
 Roast Bone-in  Roast Boneless  
 Shoulder Steak: \_\_\_\_\_ (Thickness)  
 Grind  Country Style Ribs

#### Picnic Roast:

Cure & Smoke: \_\_\_\_\_ (Flavor)  
 Whole Bone-in  Whole Boneless  
 Shoulder Chops: \_\_\_\_\_ (Thickness)  
 Grind

#### Belly Portion:

Whole  Cubed  Sliced  Grind  
 Cure & Smoked \_\_\_\_\_ (Flavor)  
 St Louis Ribs  Spare Ribs

#### Rib Loin:

Cure & Smoke: \_\_\_\_\_ (Flavor)  
 Rib Chops: \_\_\_\_\_ (Thickness) \_\_\_\_\_ Frenched  
 Boneless Rib Chops: \_\_\_\_\_ (Thickness)  
 French Rack Ribs  Baby Back Ribs  
 Bone-in Roast: \_\_\_\_\_ (Size)  Boneless Roast: \_\_\_\_\_ (Size)

#### Hocks:

Whole  Sliced  
 Cure & Smoke: \_\_\_\_\_ (Flavor)

#### Organs & Bones:

Heart  Kidney  Liver  Back Fat  Leaf Fat  
 Marrow Bones  Stock Bones  Neck Bones

#### Center Loin:

Cure & Smoke  
 Porterhouse Chops: \_\_\_\_\_ (Thickness)  
 Center Chops: \_\_\_\_\_ (Thickness)  
 Boneless Center Chops: \_\_\_\_\_ (Thickness)  
 Bone-In Roast: \_\_\_\_\_ (Size)  
 Boneless Roast  Tenderloin

#### Sirloin:

Cure & Smoke: \_\_\_\_\_ (Flavor)  
 Chops: \_\_\_\_\_ (Thickness)  
 Bone-In Roast  Boneless Roast  
 Boneless Cutlets  Cubed Steaks

#### Ham:

Cure & Smoke: \_\_\_\_\_ (Flavor)  
 Whole Bone-In  Whole Boneless  
 Small Roast  Kebab  Cutlets  
 Cubed Steaks  Grind  
 Ham Steaks: \_\_\_\_\_ (Thickness)

#### Bacon Flavors and Pricing per pound

		with Slicing fee
	No Slice	
Blue Ribbon Maple	\$3.00	\$3.75
All Natural No Sugar	\$4.50	\$5.25

All Prices are subject to change without notice.

## Grind and Sausage

25lb Minimum Per Selection

LBS	Item	1lb Chub	1lb Vac Seal	Links	Large Links	Rope Sausage	6 oz Patties	2 oz Patties
LBS	Ground Pork	<input type="checkbox"/>						
LBS	Chorizo	<input type="checkbox"/>						
LBS	Sweet Italian	<input type="checkbox"/>						
LBS	Mild Italian	<input type="checkbox"/>						
LBS	Hot Italian	<input type="checkbox"/>						
LBS	Polish Kielbasa	<input type="checkbox"/>						
LBS	Andouille	<input type="checkbox"/>						
LBS	Bratwurst	<input type="checkbox"/>						
LBS	Bacon Cheddar	<input type="checkbox"/>						
LBS	Jalepeno Cheddar	<input type="checkbox"/>						
LBS	Supreme Italian Pizza & Mozzarella	<input type="checkbox"/>						
LBS	Hot Sausage	<input type="checkbox"/>						
LBS	Mild Sausage	<input type="checkbox"/>						
LBS	Maple	<input type="checkbox"/>						
LBS	Custom:	<input type="checkbox"/>						

Breakfast Sausage \$5 per bag

Specialty Seasonings \$10 per bag

Adding Cheese to Sausage \$20 per batch

**\*Prices of Seasonings may vary due to cost\***

### Packaging Pricing List:

Item:	Price Per Lb
1 lb Chub	\$0.15
1 lb Vacuum Seal	\$0.50
Breakfast Links	\$3.75
Large Links	\$2.75
Large Rope	\$2.50
6oz Patties	\$1
2oz Patties	\$2.50

**Please Prioritize your sausage choices:**

1

2

3

4

5

**Sausage flavors are due at the time of animal dropoff along with your cut sheet. If you do not list your choices you will be ground pork.**

**You must provide the bacon for the bacon brats prior to the processing or you will be charged with a store front bacon price.**