**Pork Cut Sheet**

**Customer:**

**Leg-** Boneless Roast Bone-in Ham ¼ or ½ Boneless Ham Trim

**Loin-** Bone in Chops Boneless Chops Whole Boneless Trim

 Boneless Smoked Chops **Chops/Pack\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Ribs-** Side Ribs Whole Side Ribs Split Baby Back Ribs **(Boneless Loin Required)**

**Belly-**  Whole Squared Belly Sliced Side Pork Bacon Trim

**Shoulder-** Whole Bone-in Butt Chops Roasts Trim

**Picnic-** Whole Bone-in Roasts Trim

**Hock-** Split Whole Trim

**Jowl-** Whole Trim

**Ground-** 1 1/2lbs 2lbs

**Sausage-** ***(minimum batch 22lbs)*** Breakfast Pepperoni Smokies Cheese Smokie J&C Smokie Farmers Garlic Polish Bratwurst

**Requested Roast Size (in pounds): 2 3 4 5**

**Sausage 3.75/lb Curing and Smoking 2.25/lb Pig Cut and Wrapped 1.20/lb**

**Note**: We can cure and smoke any muscle (this makes it like a ham). Hams are not fully cooked, cooking to 160F is required. **Trim is used for Sausage and there is about 20lbs per pig.** If you would like more sausage, more Trim needs selected. Any questions call Duncan at (403)-352-6146.

***To see exactly we cut pigs watch at https://www.youtube.com/watch?v=LSqJ0pr2RUk***