

Pork Cut Sheet

Hams fresh or cured, bacon or belly, chops or ribs — and how much goes to sausage.

Name: _____

Phone: _____

Processor: _____

Drop-off date: _____

Animal / tag: _____

Share (whole / half / quarter): _____

Hanging weight: _____

Date: _____

Hams

Cure	☐ Fresh	☐ Cured & smoked	
Cut	☐ Whole	☐ Half	☐ Ham steaks
Bone	☐ Bone-in	☐ Boneless	

Shoulder

Boston butt	☐ Roast	☐ Steaks	☐ Sausage
Picnic	☐ Roast	☐ Cured	☐ Sausage

Loin

Loin	☐ Bone-in chops	☐ Boneless chops	☐ Loin roast
Chop thickness	☐ ¾"	☐ 1"	
Per package	☐ 2	☐ 4	

☐ Keep back ribs (with boneless chops)

Belly

Belly	☐ Bacon (cured & smoked)	☐ Fresh belly / side
Bacon slice	☐ Thick	☐ Regular

Ribs & sausage

Spare ribs	☐ Whole	☐ St. Louis
☐ Breakfast sausage	☐ Italian	☐ Bratwurst
Sausage form	☐ Bulk	☐ Links
Sausage / ground pkg	☐ 1 lb	☐ 2 lb

Extras

Hocks	☐ Fresh	☐ Smoked	
Jowl	☐ Fresh	☐ Cured	
☐ Leaf lard / fat back	☐ Feet	☐ Liver	☐ Heart
☐ Soup bones			

Packaging

Packaging	☐ Vacuum	☐ Paper
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Notes for the processor
