

Whole Hog Standard Cutting Instructions

Steaks/Chops per Pack: 2 per pack

Steak/Chop Thickness: 3/4 inch

Pork Chops/Loin: Bone-in Chops

Note: This means no boneless tenderloin, as the bone-in chops utilize that muscle; this also means no baby-back ribs, as the same ribs are involved.

Shoulders: Roasts

Roast Size: 3 lbs.

Sides: Bacon

Hams: Send to trim

Spare Ribs: Take whole (St. Louis style)

Pork Trim Options: 1/3 each Ground Pork, Seasoned Ground Pork Sausage & Fresh Brats

Ground Pork Pack Size: 1 lbs.

Hocks: To Trim

Lard & Organs: Decline