

HOG CARCASS BREAKDOWN

With a market weight of 250 pounds and a yield of 73.6 percent, the typical hog will produce a 184-pound carcass. The carcass will yield approximately 140 pounds of pork and 44 pounds of skin, fat and bone.

Ham - 45 pounds, 24 percent of the carcass
25.5 pounds of cured ham, 2.3 pounds of fresh ham, 5.8 pounds of trimmings and 11.4 pounds of skin, fat and bone

Side (Belly) - 34.9 pounds, 19 percent of the carcass
19 pounds of cured bacon, 5.8 pounds of spareribs, 9.1 pounds of trimmings and 1 pound of fat

Loin - 33.8 pounds, 18 percent of the carcass
3.2 pounds of backribs, 10.7 pounds of boneless loin,

7.6 pounds of country-style ribs, 5.7 pounds of sirloin roast, 1.6 pounds of tenderloin, 1.6 pounds of trimmings and 3.4 pounds of fat and bone

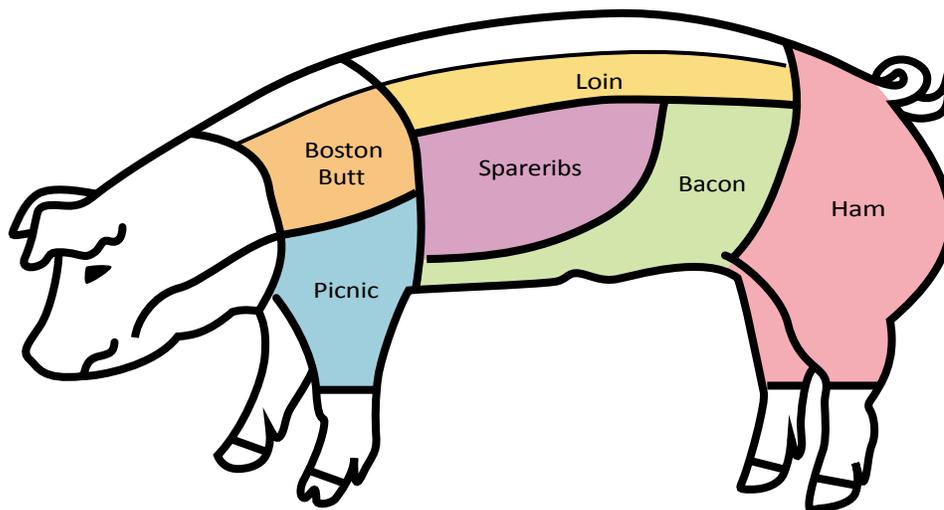
Picnic - 16.6 pounds, 9 percent of the carcass
12.6 pounds of boneless picnic meat and 4 pounds of skin, fat and bone

Boston Butt - 14.7 pounds, 8 percent of the carcass
4.4 pounds of blade steaks, 7.8 pounds of blade roast, 1.7 pounds of trimmings and 0.8 pounds of fat

Miscellaneous - 39.2 pounds, 22 percent of the carcass
15.4 pounds of jowls, feet, tail, neck bones, etc., 22 pounds of skin, fat and bone and 1.8 pounds of shrink and miscellaneous loss

Source: National Pork Producers Council

CUTS OF PORK



"Bone in" ALWAYS cooks juicier and more flavorful meat.

Boston Butt: Roasts are great for pulled pork. Steaks make good stir fry meat.

Loin: Roasts are just uncut chops. If you are unsure, get a roast and cut chops yourself. Two 1" thick chops are about 1 lb.

Ham: Smoked hams are most common, and can be whole, half, or sliced.

Picnic: The picnic shoulder contains more fat than the Boston Butt. When the bone and fat is trimmed from this cut, it results in a very rich flavored roast.

St. Louis style ribs are longer. **Baby Back ribs** are short and may include some loin meat.

Bacon/Belly meat is commonly smoked, seasoned, and sliced into bacon.

Sausage: Order by the percent of total sausage. You can get more sausage by designating meat from any part of the carcass to be used for sausage instead of the normal cuts.

Name : _____

Address : _____

Phone #: _____

E-mail: _____

Circle One Whole Pig Half Pig



Pig Cut Sheet

Please use this sheet to select the best cuts from your pig. **For a half pig, only complete the first column.**

First Side	Second Side
Boston Butt	
Roasts or steaks: <input type="checkbox"/> Boneless <input type="checkbox"/> Bone-in Steak thickness: <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1 1/4" <input type="checkbox"/> 1 1/2" Steaks per package: _____ Roasts: <input type="checkbox"/> Boston Butt (weight) _____	Roasts or steaks: <input type="checkbox"/> Boneless <input type="checkbox"/> Bone-in Steak thickness: <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1 1/4" <input type="checkbox"/> 1 1/2" Steaks per package: _____ Roasts: <input type="checkbox"/> Boston Butt (weight) _____
Loin	
Loin End Roast or Pork Chops: <input type="checkbox"/> Boneless <input type="checkbox"/> Bone-in Chop Thickness: <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1 1/4" <input type="checkbox"/> 1 1/2" Chops per package: _____ Roasts: Number _____ Weight in lbs: _____ Tenderloin roast: <input type="checkbox"/> Yes	Loin End Roast or Pork Chops: <input type="checkbox"/> Boneless <input type="checkbox"/> Bone-in Chop Thickness: <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1 1/4" <input type="checkbox"/> 1 1/2" Chops per package: _____ Roasts: Number _____ Weight in lbs: _____ Tenderloin roast: <input type="checkbox"/> Yes
Ham	
<input type="checkbox"/> Smoked <input type="checkbox"/> Whole (1) <input type="checkbox"/> Half (2) <input type="checkbox"/> Center Slices (#_____) <input type="checkbox"/> All Sliced (# per package ____) <input type="checkbox"/> Fresh <input type="checkbox"/> Whole (1) <input type="checkbox"/> Half (2) <input type="checkbox"/> Center Slices (#_____) <input type="checkbox"/> All Sliced (# per package ____) 	<input type="checkbox"/> Smoked <input type="checkbox"/> Whole (1) <input type="checkbox"/> Half (2) <input type="checkbox"/> Center Slices (#_____) <input type="checkbox"/> All Sliced (# per package ____) <input type="checkbox"/> Fresh <input type="checkbox"/> Whole (1) <input type="checkbox"/> Half (2) <input type="checkbox"/> Center Slices (#_____) <input type="checkbox"/> All Sliced (# per package ____)
Picnic Shoulder	
Roasts or steaks: <input type="checkbox"/> Boneless <input type="checkbox"/> Bone-in Steak thickness: <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1 1/4" <input type="checkbox"/> 1 1/2" Steaks per package: _____ Roasts: <input type="checkbox"/> Picnic roast (weight) _____	Roasts or steaks: <input type="checkbox"/> Boneless <input type="checkbox"/> Bone-in Steak thickness: <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1 1/4" <input type="checkbox"/> 1 1/2" Steaks per package: _____ Roasts: <input type="checkbox"/> Picnic roast (weight) _____

Ribs

Type of ribs: St. Louis Baby Back
 Other _____

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 Other _____

Belly/Bacon

Smoked Bacon Fresh Bacon Whole Belly
 Thin Medium Thick EXTRA Thick sliced
 _____ lbs per package Leave rind on bacon

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 Thin Medium Thick EXTRA Thick sliced
 _____ lbs per package Leave rind on bacon

Sausage

Smoked:

- Andouilles % _____
- Linguica % _____
- Smoked Sausage Links Hot Extra Hot % _____
- Little Smokies % _____

Fresh and Cooked

- Cooked Bockwurst % _____
- Swiss Brand Cooked Bockwurst % _____
- British Bangers Cooked % _____
- Sweet Italian Links % _____
- Pork Links Breakfast Extra Sage % _____
- Swiss Italian Links % _____

Bulk Sausage

- Maple % _____
- Original % _____
- Extra Sage % _____
- Extra Mild % _____
- Extra Hot and Sage % _____
- Hot Italian % _____
- Sweet Italian % _____

Extras

Lard Jowl Tongue

Hocks: Smoked Fresh Use meat for sausage

If passed by USDA Inspector: Heart Liver Head