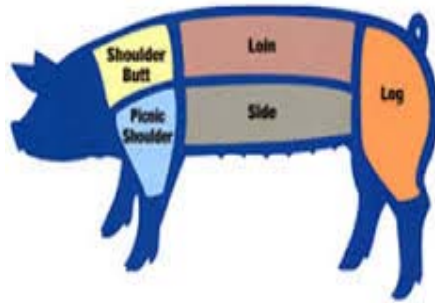


Half Pig Cutting Instruction Guidelines



Selection guidelines	ENTER "X" next to your choice	Typical Package Size	PORK CUT	SECTION ~lbs. per pig
1. Choose 1 (or choose none and add 18 lbs. to TRIM, then select an additional * when you order boneless chops, you get a whole tenderloin and 1 rack of baby back ribs per half pig		3/4" thick, 2 per pkg.	CHOPS CENTER CUT	LOIN 18
		3 lbs.	LOIN ROAST (BONE-IN)	
		3/4" thick, 2 per pkg. + 1 lb. + 1 lb.	BONELESS CHOPS + Tenderloin (1) + Baby back Ribs (1) *	
		4 lbs. + 1 lb. + 1 lb.	LOIN ROAST (BONELESS) + Tenderloin (1) + Baby back Ribs (1) *	
2. Choose 1		8 oz. or 1 lb	BACON (smoked & sliced)	BELLY 10
		10 lbs.	SIDE PORK / PORK BELLY	
3. Choose 1 (or choose none and add 12 lbs. to TRIM, then select an additional TRIM)		8 oz. or 1 lb	DELI SLICED HAM (smoked & sliced 1/8")	HAM 12
		3/4" thick, 2 lb. pkg.	HAM STEAK (fresh or smoked)	
		5 - 10 lb	HAM ROAST (fresh or smoked)	
4. Choose 1 (or choose none and add 10 lbs. to TRIM, then select an additional TRIM)		2 - 3 lbs.	SHOULDER ROAST	SHOULDER 10
		3/4" thick, 2 per pkg.	SHOULDER STEAKS	
		1 lb	STEW MEAT	
5. Choose 2		1 lb	GROUND PORK	TRIM 15
		1 lb	WIENERS	
		1 lb	PATTIES	
		1 lb	LINKS	
		1 lb	ITALIAN SAUSAGE	
		1 lb	BRATS	
6. Choose 0 or 1 of each		2 - 3 lbs.	SPARE RIBS	3
		2 - 3 lbs.	LARD (shredded, but not rendered)	2
		~8 oz each	Heart & Tongue	1
		2 lbs. each	Hocks	2
		whole	Head	10
** Weights are approximate since they depend upon your selection of cuts and the size of the pig.			APPROXIMATE TOTAL (LBS.) ** 70	