Tag	#': <b>PORK C</b>	UT SHEET I	<i>NOTES</i>	Yo	our ID Info:	(v. 10/2025)
<u>Price</u> Should	ler Grind All		Sel	ect Size: 2	to 3 pounds or 3 to 4 po	unds / 1/2", 3/4", 1"
105	Whole					
106	Boston Butt -BI	Whole	Half	To max	kimize for sausage: grind s	houlder and hams
106	Boston Butt -BO	Whole	Half	<u>-</u>		
107	Picnic	Whole	Half	-Can ha	ave boston butt and picnic.	If select steaks - can
109	Steaks	1/2"	3/4"		teaks and butts and picnics	
108		3/4"	1"		ng Shoulder Coppa - no bos	
100	опочиси сорра	σ, .	_	can	ng onouncer coppu no see	- Con Butto
Bellies	S Grind All		If want ba	con - marl	k on back	
112	Bellies	Whole				
113	Bellies	Blocked				
Shank	S Grind All					
116	Shanks	Whole				
115		Sliced				
1 110	0.10.1110	5.1000				
Loin	Grind All	<del>                                      </del>			-Porterhouse and	Bone-in chops, no
120					tenderloin & no k	• •
120						d boneless chops &
121					baby back ribs bu	<u>-</u>
	<u> </u>	1/2"	3/4"	1"		oneless chops, whole
124		1/2"	3/4"	1"	I	• •
125	<u>'</u>		· ·		tenderloin & bab	
122	<u>'.</u> .	1/2"	3/4"	1"	All bone-in chop	
126		Whole	Sliced		tenderloin but no	
128		2-3 lbs	3-4 lbs		-All boneless cho	ps, whole tenderloin
129		2-3 lbs	3-4 lbs		& baby back ribs	
130		-Whole			A portion of the r	oast is available with
131	'	-8 pieces per			the above	
132	St. Louis Ribs	-Split like bab	y back			
T	<u> </u>					
Jowls	Grind All		Smoked jo	owls - also	check back	
135	Jowls	Whole				
136	Jowls	Sliced				
ī <del></del>				_		
Hams	Grind All				o maximize sausage - sel	
140	Whole				Vhole Ham: average 16-2	
141	Roast	2-3 lbs	3-4 lbs	-R	loast are Cross cut & rese	emble thick steaks
142	Steaks	3/4"	1"			
	/= /=·					
	/Bones/Other	<del></del>			- 11	10
145						(-
155					2 66	
156	Neck Bones				(3)	
157	Fat Back					
158	Leaf Fat				•	
159	Liver			_		
162	Heart				OCL	
163	Kidneys			CI		
168	-			21		
		<u> </u>			a cui	
Farm Name	e:				Tel:	
Signature						

Farm Name		PORK
•	Fue	

Price From your trimmings you would like:

147 Ground Pork No. lbs. Choice #

## 50 lb. minimum single item with 25lb. Increments

181	Andouille - Link	No. lbs.	Choice #
185	Bratwurst - Link	No. lbs.	Choice #
188	Cajun - Pound	No. lbs.	Choice #
189	Cajun - Link	No. lbs.	Choice #
198	Garlic Bratwurst - Link	No. lbs.	Choice #
201	Hot - Pound	No. lbs.	Choice #
202	Hot - Link	No. lbs.	Choice #
203	Hot - Breakfast Link	No. lbs.	Choice #
204	Hot - Patties	No. lbs.	Choice #
207	Hot Italian - Pound	No. lbs.	Choice #
208	Hot Italian - Link	No. lbs.	Choice #
218	Kielbasa - Link	No. lbs.	Choice #
228	Mild Italian - Pound	No. lbs.	Choice #
229	Mild Italian - Link	No. lbs.	Choice #
233	Mild - Pound	No. lbs.	Choice #
234	Mild - Link	No. lbs.	Choice #
235	Mild - Breakfast Link	No. lbs.	Choice #
236	Mild - Patties	No. lbs.	Choice #
245	Sweet Italian - Pound	No. lbs.	Choice #
246	Sweet Italian - Link	No. lbs.	Choice #

## **Premium Flavors**

260	Apple Cinnamon - Pound	No. lbs.	Choice #
261	Apple Cinnamon - B. Link	No. lbs.	Choice #
262	Apple Cinnamon - Patties	No. lbs.	Choice #
192	Chorizo - Pound	No. lbs.	Choice #
193	Chorizo - Link	No. lbs.	Choice #
211	Hot XSage - Pound	No. lbs.	Choice #
212	Hot XSage - Links	No. lbs.	Choice #
213	Hot XSage - B. Links	No. lbs.	Choice #
214	Hot Xsage - Patties	No. lbs.	Choice #
220	Maple - Patties	No. lbs.	Choice #
222	Maple - Pound	No. lbs.	Choice #
225	Maple - Breakfast Link	No. lbs.	Choice #
239	Mild XSage - Pound	No. lbs.	Choice #
241	Mild XSage - Brkfast Link	No. lbs.	Choice #
240	Mild XSage - Links	No. lbs.	Choice #
242	Mild XSage - Patties	No. lbs.	Choice #
264	Mild - No Sugar Added	No. lbs.	Choice #

			Price
	309	Uncured Jowls Smoked	
	308	Uncured Jowls Smoked - Sliced	

* Must smoke both bellies per hog			
	321	Uncured Bacon Sliced	
	322	Uncured Bacon Unsliced	

330	Uncurred Hotdogs	
340	Andouille - Links Smoked	
341	Bratwurst - Links Smoked	
342	Chorizo - Link Smoked	
343	Cajun - Links Smoked	
344	Garlic Bratwurst - Links Smoked	
345	Kielbasa - Links Smoked	
346	Hot Links - Smoked	
347	Hot XSage - Links Smoked	
348	Hot Italian - Links Smoked	
350	Mild - Links Smoked	
351	Mild XSage - Links Smoked	
352	Mild Italian - Links Smoked	
353	Sweet Italian - Links Smoked	

Smoked and cured items will be completed 4-6 weeks later than your main order. We cannot hold your main order.

## Sausage:

Each flavor and style (on left) requires a 50# minimum. Example - 50# Cajun Pounds and 50# Cajun Link.

We can add additional 25# (Example 75#, 100#. 125#.

Any flavor above can be made into a pinwheel. Package will weigh about 3 pounds.				
	Flavor			
	Flavor			

\*\*Each item above requires 50lb minimum. If not enough trim for choice selected, what would you like for us to make (ex. requested 50lb mild, have 80lb trim - we will make 50lb mild and unless directed to put 25lb into mild. - you will get 30lb ground pork)

	put 25lb into mild - you will get 30lb ground pork)
	Direction for trim
	Start over with 1st Choice with 25 pound increments.
OR:	