



Master Cut Sheet for Whole Hogs

Moose Manor Farms | Walters Landing, Nanjemoy, MD | (301) 678-3533 | www.MooseManorFarms.com

Name: _____
 Address: _____
 Phone #: _____
 Email: _____

- for office use only -

Drop-Off Date _____
 Pick-up Date _____
 Order #: _____
 Breed/Species: _____

PRIMAL CUTS

Whole Shoulder	<input type="checkbox"/> Whole	<input type="checkbox"/> Cut in half	<input type="checkbox"/> Grind	
	<input type="checkbox"/> Shoulder Roasts	<input type="checkbox"/> Shoulder Steaks	<input type="checkbox"/>	
OR				
Boston Butt	<input type="checkbox"/> Boston Butt Roasts	<input type="checkbox"/> Boston Butt Steaks	<input type="checkbox"/> Grind	
Picnics	<input type="checkbox"/> Picnic Roasts	<input type="checkbox"/> Picnic Steaks	<input type="checkbox"/> Grind	
Hind Leg	<input type="checkbox"/> Whole Ham	<input type="checkbox"/> Fresh	<input type="checkbox"/> Cure & Smoke	<input type="checkbox"/> Grind All
	OR			
	<input type="checkbox"/> Ham Roast	<input type="checkbox"/> Fresh	<input type="checkbox"/> Cure & Smoke	
	<input type="checkbox"/> Ham Center Steak	<input type="checkbox"/> Fresh	<input type="checkbox"/> Cure & Smoke	
<i>w/center steak only</i>	<input type="checkbox"/> Ham Ends	<input type="checkbox"/> Grind	<input type="checkbox"/> Leave Whole	
Loin Roasts / Chops	<input type="checkbox"/> Bone-In Roast	<input type="checkbox"/> Boneless Roasts	<input type="checkbox"/> Chops	<input type="checkbox"/> Grind All

MISCELLANEOUS CUTS

Ribs	<input type="checkbox"/> Spare Rib (whole)	<input type="checkbox"/> Short Ribs	<input type="checkbox"/>	<input type="checkbox"/> Grind All
Sidemeat <i>(AKA Belly or Bacon)</i>	<input type="checkbox"/> Fresh	<input type="checkbox"/> Cubed	<input type="checkbox"/> Sliced	<input type="checkbox"/> Grind All
	<input type="checkbox"/> Cure & Smoke	<input type="checkbox"/> Cubed	<input type="checkbox"/> Sliced	<input type="checkbox"/> Leave Whole
Hock	<input type="checkbox"/> Fresh	<input type="checkbox"/> Cure & Smoke		
Sausage (ground)	<input type="checkbox"/> Fresh (no season)	<input type="checkbox"/> Sage Seasoned	<input type="checkbox"/>	
Organs	<input type="checkbox"/> Liver	<input type="checkbox"/> Heart	<input type="checkbox"/> Kidneys	<input type="checkbox"/> Tongue
Head	<input type="checkbox"/> Whole			
Fat	<input type="checkbox"/> Leaf Fat	<input type="checkbox"/> Backfat	<input type="checkbox"/> Leave Whole	<input type="checkbox"/> Grind All
Bones	<input type="checkbox"/> 3 lb pack	<input type="checkbox"/> Bulk		

PREFERENCES

Roast Weight	<input type="checkbox"/> 2-3 lbs	<input type="checkbox"/> 3-4 lbs	<input type="checkbox"/> 4-5 lbs	<input type="checkbox"/> Whole
Chop Thickness	<input type="checkbox"/> 1/2-inch	<input type="checkbox"/> 3/4-inch	<input type="checkbox"/> 1-inch	<input type="checkbox"/> 1.25-inch
Steak Thickness	<input type="checkbox"/> 3/4-inch	<input type="checkbox"/> 1-inch	<input type="checkbox"/> 1.5-inch	<input type="checkbox"/> 2-inch
Ground Pack Size	<input type="checkbox"/> 1 lb	<input type="checkbox"/> 2 lbs	<input type="checkbox"/> 5 lbs	<input type="checkbox"/> Bulk
Bacon Sliced	<input type="checkbox"/> Thin	<input type="checkbox"/> Medium	<input type="checkbox"/> Thick	<input type="checkbox"/> Rind On

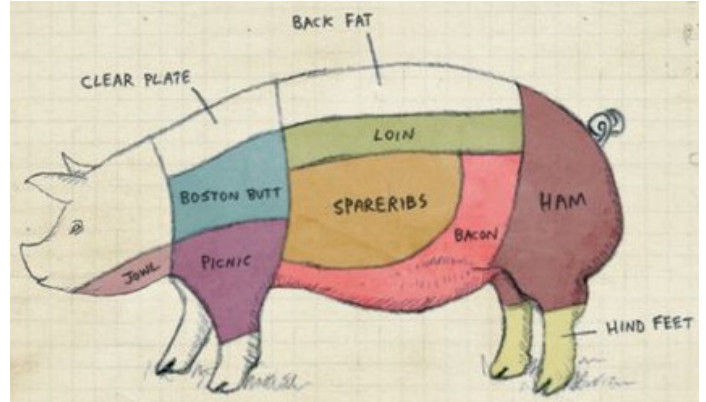


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Pork Cuts Described

Pork Primal Cut Yields			
Primal	% of Carcass	Lbs. of Carcass*	Lbs. of Meat**
Shoulder	25%	32 lbs.	23.7 lbs.
Loin	22%	30 lbs.	22.2 lbs.
Side/ Belly	23%	31 lbs.	22.9 lbs.
Leg/Ham	30 %	40 lbs.	29.6 lbs.
Total	100%	133 lbs.	98.4 lbs.

*-- Totals based on a 250 lb. animal.
 **--74% of the carcass weight is lost while making cuts and more if cuts are made boneless. Depending on trimming more weight may be lost.



PRIMAL CUTS:

The Shoulder- A flavorful section for roasts, chops, or ground into sausage. The shoulder is broken up into two sections, the Boston Butt and the Picnic. The thickness can be from 3/4" to 1 1/2", depending on cooking preference.

The Loin- Contains the best cuts of pork; can be bone-in or boneless. A combination of roasts and chops can be processed if ordering in large carcass portions. The thickness can be from 3/4" to 1 1/2", depending on cooking preference.

The Side or Belly- You know this as bacon. Curing or smoking can be done to the side and then can be sliced into bacon. The belly can also be ground for ground pork.

The Ham- Often smoked or cured, but can be left as fresh roasts or sliced for ham steaks. The thickness of ham steaks varies from 3/4" to 2" depending on your preference.

The Cure & Smoke: For C&S hams and bacon additional charges are added and typically you wait about an extra month to get those cuts back from the processor.

MISCELLANEOUS CUTS:

The Ribs- For grilling or slow cooking, can be left whole as Spareribs, cut into smaller sections, or deboned and ground

Sausage- For grilling, sauces, pan frying, and economical meals. Ground pork is made from the trimmings Ground pork can be seasoned and made into sausage. Most processors have a minimum amount they will make into sausage because there is always some trim. Sausage links can also be made, additional charges are added for sausage links.

Organs, Hocks, and Jowl- If desired, request heart and other edible offal. [Liver, heart, kidneys] This is often made into scrapple along with the trim that would be used for sausage. There are many different recipes for the home cook to craft scrapple. Hocks are wonderful for soups and stews.