

Pork Cut Sheet

Belly: Cured and Smoked, Sliced fresh side or trim

Ham: Fresh regular cut, 2 Roasts and 6 steak

Ham: Cured and Smoked regular cut, 2 Roasts 6 steaks

Whole or all steak or all roasts

Shoulder: Fresh regular cut, 2 Roasts 6 steaks

Save butt, all roasts or steaks or trim

Loin: Reg cut 3/4" thick, 4 per pack

IA Chops cut 1 1/4" – 2 to package

Tenderized loin slices -4

Boneless Loins

Smoked chops 1" thick 2 to pack

Trim:

Ground Pork: 1# bulk or patties

Seasoned sausage 1# bulk or patties

Italian sausage 1# bulk

Specialty Sausages

Brats: Natural Casings

Fresh 4 to a pound 15 pound minimum

Fresh with Cheese 4 to a pound 15 pound minimum

With Cheddar or Jalapeno Cheese

Smoked Brats:

Skinless casings 4 to a pound 15 pound minimum

Smoked Cheese Brats cheese 15 pound minimum

Breakfast Brats Potato, cheese, and Onion

15 pound Minimum

Smoked Links: in Natural casings 4 to a pound

Grange Links: Skinless casings 10 to a pound

Regular, Cheddar, Jalapeno Cheese, Maple or Ham & Swiss

BBQ Pork: Sauced and fully cooked 15 pound minimum