

PORK CUTTING INSTRUCTIONS



CEDAR ROAD MEATS

FIRST NAME: _____ LAST NAME: _____ KILL DATE: _____

ADDRESS: _____ CITY: _____ STATE: _____

ZIP: _____

PHONE: _____ PROC. DATE: _____

PRODUCER: _____ PORTION: _____ DESCR: _____ ORDER TAKEN BY: _____

ITEM	DESC	SIZE	/Pkg	HANG WEIGHT:	_____	CALLED:	_____
LOIN ROAST:				BRATWURST			
SHLD ROAST:				ITALIAN BRATS			
SHLDR STK:				BREAKFAST LINKS			
CHOPS:							
SPARE RIBS:							
HOCKS:							
FRESH HAM:							
SMOKE HAM:	SEE OPTIONS BELOW - '12-15LB						
SIDE PORK:							
BACON:							
SAUSAGE:							
LIVER:							
LARD/FAT:							

Roast info: Standard cut is 3lbs. Can be cut larger or smaller- 1.5# is smallest

Shoulder steak: Standard cut is 3/4", if not wanted, more would be in roasts

Pork chops: Can be cut 1/2" thick

Ham: Can be left whole, 1/2, 1/3 or 1/4's. Or center slices.
Taking 4 slices out of the center, leaving 2 end roasts or ham steaks

If live weight is 200-220- then hanging weight is 130#-150#
If HW is 150# then take home weight is 80-100#- 30-40% loss