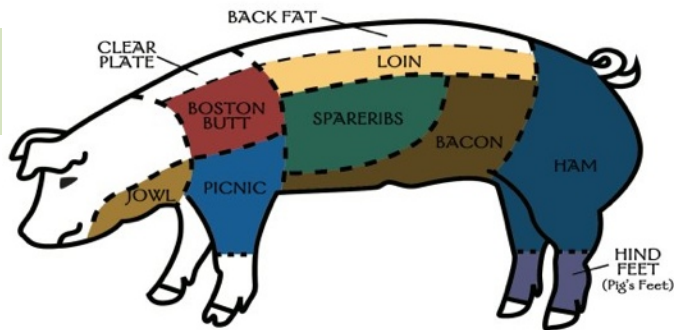




Instruction Page

Please use these pages to select the best cuts from your 1/2 pig.

If you have any questions about a cut or choice, don't hesitate to contact Chicken Thistle Farm @ 315-333-0009 or andy@chickenthistlefarm.com.



What do I do?

Filling out a cut sheet does not need to be a stressful experience at all. Think of it as your way to be creative (if you want) with how much of your half of the pig you bring home. If you have never done a cut sheet before and have questions, we are here to help. Finally, if you don't want to think about special butchering and just want the most common cuts with no effort, we have provided a sample sheet that you can use as a template (by copying the same values over to your sheet) that will give you the best your pig has to offer without worry!

How does this work?

The picture of the pig is broken down into colored and labeled regions. We have color coded each section to match. In the title of each section we have tried to provide a guideline in terms of how much meat (in lbs) may be expected from each part of the pig. That is to help you determine how you would like the cuts set up. For example if the loin region has about 13 pounds of meat and you request 2 - 5lb roasts and 5 - 1lb packages of chops, that's 15lbs of meat... and the butcher will make a decision for you since they only have 13 pounds to work with.

What if I want something special?

Suppose you have a special desire for your cuts... maybe you want chunked bacon, not sliced or you don't like ham and want that entire region used for sausage... that's fine. Simply write that into the cut sheet in that section. We will check with the butcher to ensure your special requests can be fulfilled.

Is there a "right way" for me to choose?

There is no wrong way to cut up 1/2 a pig. We are going to offer suggestions for the best results below.

Loin (about 13lbs of meat here total. One package containing two 1" thick pork chops is about 1lb.)

Roasts are just bundles of pork chops - uncut. If you are unsure, get a roast and cut it yourself when you want chops. "Bone in" ALWAYS cooks juicier and more flavorful meat.

Boston Butt (about 14lbs of meat here total. Shoulder roasts, steaks and Boston Butt Roasts)

"Bone in" ALWAYS cooks juicier and more flavorful meat. Boston Butt roasts are great for pulled for pulled pork (and other things). Steaks make great stir fry as meat from here is more marbled.

Spareribs (about 4lbs of meat here. St Louis Ribs are longer, Baby back are shorter and use some loin)

St. Louis ribs are "better" because they don't use meat from anywhere else. It's personal preference, really!

Sausage (about 9lbs of meat here total. From all over the pig, order by % of available sausage meat)

Plain pork is great for sauces and meatloaf. The breakfast sausage is a farmer favorite and delicious. The Italian sausage is "like mama made" good. Your choice here is personal preference and won't be wrong!

Ham (about 15lbs of meat here. Fresh or smoked, whole, half or sliced)

Typically 1/2 ham is the best bet and smoked hams are the most common and what most people call "ham". A fresh, unsmoked ham can be an interesting treat or your starting point to cure the ham yourself.

Bacon / Belly (about 8lbs of meat here total. The "meat candy".)

Smoked and sliced thick is just about everyone's choice but there are lots of ways to enjoy pig "meat candy".

Hocks (about 5lbs of meat here total. Great for soups, sauces and stews.)

Smoked or fresh - great for soups and sauces. Not into that? Turn them into more sausage!

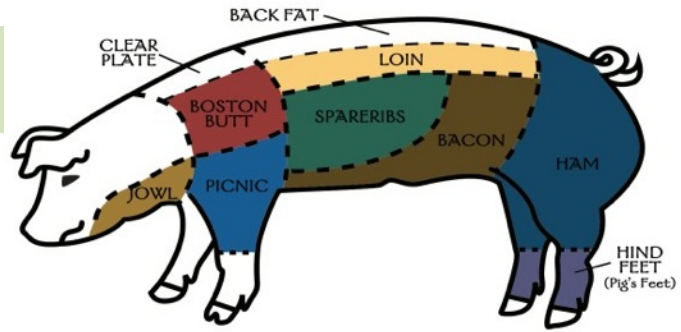
Extras (from 8lbs of pork here and up. A great way to eat from snout to tail and get your moneys worth)

It's super simple to render your own cooking lard and we can show you how. The rest is up to you!



1/2 Pig Cut Sheet

Please use this sheet to select the best cuts from your 1/2 pig... a whole pig requires 2 sheets...
If you have any questions about a cut or choice, don't hesitate to contact Chicken Thistle Farm @ 315-333-0009 or andy@chickenthistlefarm.com.



Loin (about 13lbs of meat here total. One package containing two 1" thick pork chops is about 1lb.)

Loin End Roast or Pork Chops: Boneless Bone-in
Thickness of chops: 3/4" 1" 1 1/4" 1 1/2"
Chops per package: _____
Roasts: Number _____ Weight in lbs: _____ Tenderloin roast: Yes

Boston Butt (about 14lbs of meat here total. Shoulder roasts, steaks and Boston Butt Roasts)

Roasts or steaks: Boneless Bone-in
Thickness of steaks: 3/4" 1" 1 1/4" 1 1/2"
Steaks per package: _____
Roasts: Shoulder (weight) _____ Boston Butt (weight) _____ Picnic (weight) _____

Spareribs (about 4lbs of meat here. St Louis Ribs are longer, Baby back are shorter and use some loin)

Type of ribs: St. Louis Baby Back Other _____

Sausage (about 9lbs of meat here total. From all over the pig, order by % of available sausage meat)

% in this form _____ Plain Ground Pork (no seasoning): Coarse Grind Fine Grind
% in this form _____ Breakfast Sausage: _____ lbs per package (bulk only)
% in this form _____ Italian Sausage: Bulk Links _____ lbs per package

Ham (about 15lbs of meat here. Fresh or smoked, whole, half or sliced)

Smoked Whole (1) Half (2) Center Slices (# _____) All Sliced (# per package _____)
 Fresh Whole (1) Half (2) Center Slices (# _____) All Sliced (# per package _____)

Bacon / Belly (about 8lbs of meat here total. The "meat candy".)

Smoked Bacon Fresh Bacon Whole Belly
 Thin Sliced Medium Sliced Thick sliced EXTRA Thick sliced
_____ lbs per package Leave rind on bacon

Hocks (about 5lbs of meat here total. Great for soups, sauces and stews.)

Smoked Fresh Use meat for sausage

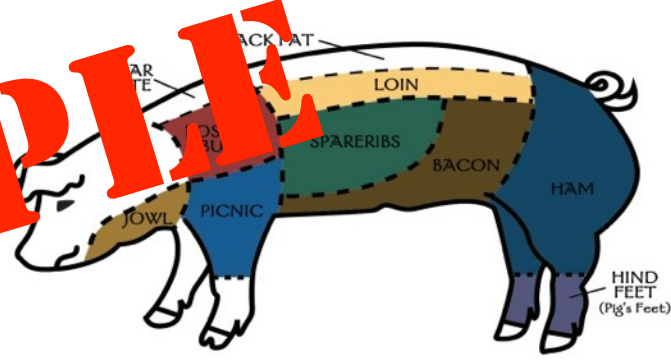
Extras (from 8lbs of pork here and up. A great way to eat from snout to tail and get your moneys worth)

Lard (chunks) Lard (ground)
 Jowl (1) Heart* (1/2) Tongue (1/2) Ears (1) Feet (2)
 Liver* (1/2) Skin (1/2) Head* *Only if passed by USDA inspector



1/2 Pig Cut Sheet

Please use this sheet to select the best cuts for your 1/2 pig.
 If you have any questions about orders or choices, don't hesitate to contact Chickens 'n' Thisle Farm @ 315-333-0009 or andy@chickenthislefarm.com.



SAMPLE!

Loin (about 13lbs of meat here total. One package containing two 1" thick pork chops is about 1lb.)

Loin End Roast or Pork Chops: Boneless Bone-in
 Thickness of chops: 3/4" 1" 1 1/4" 1 1/2"
 Chops per package: 2
 Roasts: Number 2 Weight in lbs: 4 Tenderloin roast: Yes

2 roasts, balance in chops

Boston Butt (about 14lbs of meat here total. Shoulder roasts, steaks and Boston Butt Roasts)

Roasts or steaks: Boneless Bone-in
 Thickness of steaks: 3/4" 1" 1 1/4" 1 1/2"
 Steaks per package: 2
 Roasts: Shoulder (weight) Boston Butt (weight) 5 Picnic (weight) 2 roasts

Spareribs (about 4lbs of meat here. St Louis Ribs are longer, Baby back are shorter and use some loin)

Type of ribs: St. Louis Baby Back Other _____

Sausage (about 9lbs of meat here total. From all over the pig, order by % of available sausage meat)

% in this form _____ Plain Ground Pork (no seasoning): Coarse Grind Fine Grind
 % in this form 66 Breakfast Sausage: 1 lbs per package (bulk only)
 % in this form 33 Italian Sausage: Bulk Links 1 lbs per package

Ham (about 15lbs of meat here. Fresh or smoked, whole, half or sliced)

Smoked Whole (1) Half (2) Center Slices (# _____) All Sliced (# per package _____)
 Fresh Whole (1) Half (2) Center Slices (# _____) All Sliced (# per package _____)

Bacon / Belly (about 8lbs of meat here total. The "meat candy".)

Smoked Bacon Fresh Bacon Whole Belly
 Thin Sliced Medium Sliced Thick sliced EXTRA Thick sliced
1 lbs per package Leave rind on bacon

Hocks (about 5lbs of meat here total. Great for soups, sauces and stews.)

Smoked Fresh Use meat for sausage

Extras (from 8lbs of pork here and up. A great way to eat from snout to tail and get your moneys worth)

Lard (chunks) Lard (ground)
 Jowl (1) Heart* (1/2) Tongue (1/2) Ears (1) Feet (2)
 Liver* (1/2) Skin (1/2) Head* *Only if passed by USDA inspector