

Beutler Meat Processing Information and Options for Hog Processing and Cutting Instructions

There are various ways to have your pork processed, so that it meets the needs for your family. The list below will help guide through each cut and the decision process. If there is a cut that you're unsure of, just ask and a different suggestions for the cut can be made. The most important information that we need to know is: how thick to cut your pork chops and steaks, how many pieces you want in each package, and how large you want your roast.

Typically hogs are brought in for harvest on Tuesdays, processed on Wednesdays, the fresh meat will be available or pick up on Thursday – Saturday. The cured products will be available for pick up on the following Friday and we will call to confirm when the cured products are available. All cutting instructions must be submitted to the office by 12 pm on Tuesday.

Name: _____

Phone: _____

Farmer's Name: _____

Half of Hog

Whole Hog

If getting a half of hog there is only one ham, one shoulder, one side (bacon), one loin, one full rack of spare ribs, one shank, and one jowl. On average a half of hog will yield 10-13 pounds of ground pork which can be made into sausage.

Hams: Hams may be cured or fresh (uncured). Fresh hams can be pork roast, cutlets, or ground pork. Cured hams can be left whole, cut in half, or cut into two or three pound roast. If the ham is cured you may have ham steaks cut from the center with two small end roast; one being from the butt-end the and other being from the shank end of the ham.

Ham

Cured

Ham Steaks? Yes or No

If 'Yes', how thick? 1/2 in. or 3/4 in. or 1 in.

If 'Yes', how many steaks per package? _____

If 'No' how would you like your ham? Whole or

cut in half or cut into 3 lb. roast or 2 lb. Roast

Fresh Ham (uncured)

If left uncured, what would you like done?

Cutlets add to Ground Pork

If cutlets, how many per package? 4 or 6

Roast: What size? 2 lb. or 3 lb.

Shoulder: The shoulder consists of the pork butt and the picnic. The pork butt can be cut into roast, pork steaks, or pork cutlets. The picnic can be cut into roast or added to ground.

Pork Butt

pork steaks or cutlets or roast

If you're getting steaks, how thick? _____ inch

How many per package? 2 or 3 or 4

If cutlets, how many per package? 4 or 6

If you're getting roast, what size would you like?

2 lb. Or 3 lb. Or left whole (approx. 5lb.)

Picnic

Roast: Whole Cut in half

Ground

Side Meat: Side meat is the same as "Pork Belly". This can be cured for bacon, left fresh, or added to the ground. If cured for bacon or left as fresh side we need to know how you would like to have it packaged.

Cured for Bacon or Fresh Side or Ground

1 lb. package or 1.5 lb. package

Loin: The pork loin is a source of several familiar cuts: the pork chops (bone-in), loin roast, or boneless tenderloin chops.

Your loin selection:

If getting a half of hog select one of the four options below.

If getting a whole hog you may select 2 options below. For an example: you may select one side was bone in and the other as boneless. If you wish to have boneless chops made you will also the one rack from babyback ribs from each side. The **babyback ribs** will be wrapped whole.

1. Bone-In Pork Chops (4 per package):
How Thick? 1/2 in 3/4 in 1 in

2. Bone-In Loin Roast:
What size? 2 lb. 3 lb. 4 lb.

3. Boneless Chops (4 per package):
Would you like them sliced butterflied
How thick? 1/2 in 3/4 in 1 in

4. Boneless Loin Roast:
What size? 2lb. 3 lb. 4 lb.

Spare Ribs: Spare Ribs will be whole and wrapped.

Shank and Jowl: Shanks can be cured, saved fresh, or added to ground pork. Cured shanks for popular for soup, stews, and beans, etc. The jowls can be cured, saved fresh, or added to ground pork. The cured jowl bacon can be sliced and used in the same way as bacon from the side meat.

Your Shank Selection:

Cured keep fresh add to ground pork

Your Jowl Selection:

Cured keep fresh add to ground pork

If cured for bacon, would you like it sliced?

Yes or No

Ground Pork:

On average with a half of hog there would be 10-13 pounds of total ground unless you add additional cuts such as all of the ham or all of the shoulder to the ground pork/sausage. There will be only **ONE** option for a ground product for a half of hog. If getting a whole hog you may select **TWO** ground products unless you add additional cuts to the ground. Should you have questions please give us a call we'll be happy to assist.

Ground Products

Ground Pork Selections: min. order of 10 lbs.
 Bulk: 1lb. or 1.5lb. or 2lb.
 Pork burgers: 3-1 4-1

How would you like your pork burgers packaged?
 6 pieces or 5 lb. boxes

Sausage Selections: min. order of 10 lbs.
 Mild breakfast sausage: 1lb. or 1.5lb.
 Mild breakfast sausage patties:
How would you like your Sausage Patties packaged?
 6 pieces or 8 pieces or 5lb boxes