



Pick Your Own Pork

So you'd like to fill your freezer with our local, heritage, pasture-raised pork, but you'd like to select your own cuts? You are in the right spot! We have created a form that will give you the ability to have as many options as possible in purchasing a quarter, half or whole hog from us.

Here's how it works: Each section of this form describes one of the primals. (The primal is butcher-speak for a section of the pig – the hams, the pork loin, the shoulder, etc.) Within each primal, we tell you how much pork you get from that section of a pig, depending on whether you are getting a quarter, half or whole hog. You decide how you would like that section cut up, limited only by what we have in our freezers and how many pounds of that portion you get.

For example, if you are purchasing a half, you get 10 pounds of pork belly. Your options would include getting ten one-pound packs of bacon, or five packs of bacon and one half-slab of pork belly slab, just one large pork belly slab, or whatever combination you'd like to get to the total of ten pounds.

On some of the sections, you also have the option to skip all or some of those cuts, and instead get extra sausage. So if, for example, your family does not eat a lot of ham, you could instead chose to get all or some of that portion ground for sausage. You could get one small ham, and then the rest ground for sausage. Or take no ham and get the whole amount ground for sausage. If you did this, just enter the amount you'd like to take as sausage, then add that number to your total weight in the Sausage selection at the end.

Once you've read through this form and decided what you'd like, fill out each table. (You can do that on this long version of the form, or use the shorter version that is available on our website. Either is fine.) If you haven't already, place your order for the Pick Your Own Pork size that you'd like on our website. Then return this form (the long version or the short version) via scan/email/photograph/snail mail/your-other-preferred-method back to us. We will pack up and get it to you!

Please note that this form reflects the meat that we currently have in stock. There is a chance we may run out of your preferred item. Should this happen, we will contact you to find out what you'd like instead.

1. Pork Belly

What is it? Pork belly is a fatty, boneless cut from the belly of the hog. Smoked and cured, it becomes bacon.

What are my options? You can get it smoked and cured (bacon) or fresh (pork belly).

What do I do with it? You almost certainly already know what to do with bacon. Pork belly is a common ingredient in many Asian, Hispanic and Northern European recipes, and has a rich, nutty flavor. You can also cure and smoke the pork belly to make your own bacon.

How is it packaged? All of our bacon is sliced and wrapped in about one-pound packs. Our pork belly is available in either half slabs (unsliced and about five pounds, no skin) or as a whole slab (also unsliced and with no skin, in approximately ten pound slabs). Note: the whole slab is only available in the half or whole pig options.

Pick your Pork Belly:

	Weight	Quarter	Half	Whole
Bacon, Sliced	1 lb. each			
Pork Belly, Half Slab	5 lbs. each			
Pork Belly, Full Slab	10 lbs each			
Total		5 lbs	10 lbs	20 lbs

2. Ham

What is it? The ham is from the rear leg of a hog. A smoked ham has been cured and smoked. A fresh ham has not.

What are my options? We currently have only smaller smoked hams and smoked ham steaks to choose from. (No fresh, unsmoked hams and no larger smoked hams.) A smoked ham steak is a slice of ham from the big end of a roast. You can choose to have any portion ground for sausage.

What do I do with it? Ham roasts make great Sunday or holiday dinners. Ham steaks are quick and easy to fry up for weekday meals.

How is it packaged? Hams are available in a range of sizes. We have used a mid-point in the chart below to estimate the amount of ham you should select. Please note that your small ham will almost certainly not be six pounds, but it will be somewhere in the range specified. When we select your hams, we will do our best to get it close to the total.

Pick your Ham:

	Weight	Quarter	Half	Whole
Smoked Ham End Roast (3 to 4.9 lbs.)	4 lbs			
Smoked Ham Roast - Small (5 to 6.9 lbs.)	6 lbs.			
Smoked Ham Slice	2 lbs.			
Grind for Sausage	1 lb.			
Total		10 lbs	20 lbs	40 lbs

3. Shoulder

What is it? The shoulder is the front leg of a hog. The top portion of the shoulder is often referred to as the Boston butt. (Yes, the butt is not actually the rear end of the pig, it is the shoulder!!)

What are my options? We have a variety of sizes of both Boston butt and shoulder roasts. You can also choose to have any portion ground for sausage.

What do I do with it? Pork shoulders and butts really shine with long slow cooking. This is the roast to use for pulled pork or for any stewed or braised recipes.

How is it packaged? Shoulder roasts are available in a range of sizes. If you have a preference for picnic roasts or butt roasts, let us know. Otherwise, we will give you some of each in the size ranges you specify. As with the hams, we have used a mid-point as the weight. You don't have to hit the target weight exactly. For example, if you are getting a quarter, but want a medium and a small roast (4 lbs + 3 lbs), that will put you a pound over your target weight of 6 lbs. No worries! You can select that, and when we pack up your roasts, we will select roasts that get you to your target weight.

Pick your Shoulder:

	Weight	Quarter	Half	Whole
Pork Shoulder/Butt Roasts - Small	3 lbs.			
Pork Shoulder/Butt Roasts - Medium	4 lbs.			
Pork Shoulder/Butt Roast - Large	6 lbs.			
Grind for Sausage	1 lb.			
Total		6 lbs	12 lbs	24 lbs

4. Loin

What is it? The loin is the portion along the back of the hog, along either side of the backbone. Because it is not a muscle that is used much, the loin is tender and lean. The tenderloin roast is from this portion, as well as pork chops and loin roasts.

What are my options? The loin is the only portion that we have not been able to find a way to completely offer a mix-and-match option. Here's why: the loin is a long section, from the shoulders in front to the hams in back. The loin is typically either sliced an inch or so thick (pork chops) or several inches thick (loin roasts). If bone-in chops or roasts are chosen, the tenderloin and bones are left on the loin and become part of the chops or roasts. If boneless chops or roasts are selected, the tenderloin and bone are cut off of the loin and become their own cut - the tenderloin roast and [drum roll] baby back ribs. THEN the loin is cut up into chops or roasts. So, when selecting your loin options, you will need to select either bone-in OR boneless chops. If you select bone-in, your chops will be bigger, because they still have the bone and tenderloin section. If you select boneless, your chops will be smaller but you will also get a separate tenderloin roast and/or baby back ribs.

What do I do with it? Because these cuts are tender and lean, you don't want to overcook them. The pork loin roast and tenderloin roast (if you select the boneless option) are the delicious Sunday-dinner-type roasts. Pork chops are great grilled or broiled or pan-fried. (A tip we got from one of our chef-customers: brine the pork chops! We find it makes them very juicy and harder to overcook.)

How is it packaged? Bone-in pork chops are available in thick (1") or thin (½") slices. There are two pork chops per pack. Boneless pork chops are available in thick (1") or thin (½") slices, and there are two pork chops per pack.

Pick your Loin:

****NOTE** Please pick one of the following: a) Bone-in or b) Boneless, but not both!**

a) Bone-in:

	Weight	Quarter	Half	Whole
Bone-in Pork Chops, Thick	1.5 lbs.			
Bone-in Pork Chops, Thin	1 lb.			
Grind for Sausage	1 lb.			
Total		5 lbs	10 lbs	20 lbs

b) Boneless:

	Weight	Quarter	Half	Whole
Boneless Pork Chops, Thick	1 lb.			
Boneless Pork Chops, Thin	½ lb.			
Grind for Sausage	1 lb.			
Total		4 lbs	8 lbs	16 lbs

Additional selection for Boneless Loins:

	Quantity	Quarter	Half	Whole
Pork Tenderloin	1			
Baby Back Ribs	1			
Total		1	2	4

5) Spare Ribs

What is it? Spare ribs are the bones on the belly of the hog, and cover the pork belly area (so they are bacon-adjacent).

What are my options? Not much choice here. If you are getting a half or whole, you can choose the whole rack or half-racks.

What do I do with it? Low and slow, with your favorite sauce. Spare ribs work well in the oven, on the smoker or grill or in your slow cooker.

How is it packaged? Spare ribs are packed either in a half-rack or a whole rack.

Pick your Spare rib size:

	Quantity	Quarter	Half	Whole
Half rack	1			
Whole rack	2			
Total		1	2	4

6) Hocks

What is it? The hock is portion of the leg below the ham and above the foot. Also called ham hock or pork knuckle.

What are my options? Smoked or fresh.

What do I do with it? Simmering the hock will make the meat fork-tender and create a deliciously flavorful broth. Smoked hocks make great flavoring for greens or beans.

How is it packaged? There is one hock per package.

Pick your hock:

	Quantity	Quarter	Half	Whole
Smoked	1			
Fresh (not smoked)	1			
Total		1	2	4

7) Sausage

What is it? All of the leftover bits and scraps are ground up for the ever-popular sausage.

What are my options? We have a variety of flavors to choose from, or you can pick plain ground pork which has no flavoring. Depending on the flavor, our sausages are available either as links (about an inch thick), breakfast links (skinnier links that are about a half-inch thick), rope (in casing, but one long link) or bulk (loose sausage, not in casing).

What do I do with it? Sausages are great on the grill or fry them up in a pan. Bulk sausage can be made into patties.

How is it packaged? Each of our sausages are in about one-pound packs.

Pick your Sausage:

****Reminder: If you selected any of the other portions to be ground for sausage, don't forget to add that weight in below.**

	Weight	Quarter	Half	Whole
Plain Ground Pork (no spices)	1 lb.			
Regular Bulk	1 lb.			
Regular Link	1 lb.			
Regular Breakfast Link	1 lb.			
Sweet Italian Bulk	1 lb.			
Sweet Italian Link	1 lb.			
Hot Italian Bulk	1 lb.			
Hot Italian Link	1 lb.			
Maple Bulk	1 lb.			
Maple Breakfast Link	1 lb.			
Apple Bulk	1 lb.			
Apple Breakfast Link	1 lb.			

Sage Bulk	1 lb.			
Sage Breakfast Link	1 lb.			
Bratwurst	1 lb.			
Kielbasa Rope	1 lb.			
Andouille Link	1 lb.			
Chorizo Link	1 lb.			
Pepper and Onion Bulk	1 lb.			
Pepper and Onion Link	1 lb.			
Subtotal		10 lbs.	20 lbs.	40 lbs.
**Add in any other parts you asked for ground:		+	+	+
Total				