

## Pork Cutting Worksheet

Your Name:

Size of Roasts (in lbs):

# of Chops per Package:

Type of Sausage

Regular or Garlic

Select those items you wish to keep:

Neck bones  
Liver  
Fat

  
  

Cutting Instructions:

Leg

Fresh or Smoked Ham  
Steaks or Roasts

Belly

Fresh Sidepork or  
Smoked Bacon

Ribs

Fresh Sideribs

Loin

Fresh or Smoked Chops or  
Peameal or Back Bacon

Shoulder - Picnic

Steaks  
or De-boned for Sausage

Shoulder - Butt

Fresh or Smoked Roasts or  
Steaks  
or Deboned for Sausage

Hocks

Fresh or Smoked or  
Deboned for Sausage

Trimming

Sausage or Ground Pork