

ELMWOOD MEAT PLANT

BUTCHERY & SMOKEHOUSE



Pork Cutting Instructions Helper

Questions we will ask when taking your cut sheet so you can prepare ahead of time

Important: Any non-desired section or cut can be ground into sausage. You will always receive 100% of the viable meat from your animal or portion.

1. How would you like the shoulder prepared?

Two main portions: Pork Butt(s) and Picnic(s). Both can be kept as roast (excellent for pulled pork), cut into steaks, or tenderized into cutlets. The pork butt is more sought after; the picnic is most commonly ground for extra sausage. Pork butt roasts can be kept whole (6–10 lb), cut in half, or cut down further depending on preference.

2. How thick and how many per package works best for your pork chops?

$\frac{3}{4}$ " or 1" thick with 2, 3, or 4 chops per package is most common. We can also smoke the pork chops for an additional \$1.75/lb.

3. What are the preferred bacon flavor(s) and thickness?

- Whole hog — you may choose 2 of our three flavors
- Half hog — limited to 1 flavor

Flavor choices: Hickory, Maple, and Pepper.

Does standard thickness (similar to grocery-store thick-cut) work, or would you like the bacon sliced thicker or thinner?

4. Would you like to save the hocks?

If yes: should we keep them fresh, or smoke and cure them?

5. How should we prepare the ham(s)?

Most common is to smoke and cure the hams. Options then include: ham roast, ham steaks, or shaved deli meat (multiple or all options are allowed on every order).

We can also keep the hams fresh with options for ham roasts, ham steaks, or tenderized cutlets.

6. What sausage seasoning(s) would you like?

Options: Sage (regular breakfast sausage), Maple, Spicy Sage, Italian (mild by default — can be made spicy), Non-sage, and plain Ground Pork (no seasoning). Standard packaging is 1 lb bulk rolls.

- Whole hog — normally up to 3 different seasoning options
- Half hog — normally limited to 2 options

We also offer links and/or patties for \$1.75/lb (links or patties count as one of your seasoning options).

7. Would you like any brats?

All own-meat-back brat orders require a minimum batch size of 15 lb per flavor.

- Whole hog — normally up to 2 brat flavors (or 1 brat flavor + 1 sausage seasoning)
- Half hog — limited to either 1 brat flavor or sausage

Available flavors: Classic, Beer, Italian, Cheddar, Jalapeño Cheddar, and Skinless Mexican Cheddarwurst.

Note: Exact number of brat/sausage options allowed depends on total trim available (varies with cuts kept and animal size).

8. Would you like to save the heart, liver, or tongue from the animal?

These questions help us customize the cut sheet to exactly what you and your family prefer. Feel free to have notes or answers ready when we call.

ELMWOOD MEAT PLANT

BUTCHERY & SMOKEHOUSE

402-994-5655

144 1/2 N 4TH ST. ELMWOOD, NE

HOG CUTTING INSTRUCTIONS



NAME:
ADDRESS:
PHONE:

PRODUCER:	CARCASS WEIGHT:
DATE BUTCHERED:	PORTION:
ORDER #	TAG #
CONTACTED:	

PRODUCT	SIZE	NO. TO PKG
FRESH STEAKS		
FRESH ROASTS		
FRESH CUTLETS		
COTTAGE BACON		
FRESH CHOPS		
SMOKED CHOPS		
BACON		
FRESH SIDE PORK		
FRESH HOCKS		
SMOKED HOCKS		
SAGE		
MAPLE		
SPICY		
ITALIAN		
NON SAGE		
HEART LIVER TONGUE		

CURE WT:	ROAST	STEAK	CUTLETS	SHAVED
FRESH HAM				
SMOKED HAM				

SPECIAL INSTRUCTIONS

CHARGE	UNIT	PRICE
SLAUGHTER		
#S OF PROCESSING		
CURING		
SPLIT SIDE		
BACON SLICING		
1 / PACKAGE		
SEASONING		
PATTIES		
LINKING		
WASTE REMOVAL		
OTHER		

# CRATES:	INITIAL:

TOTAL CRATES:	
LOCATION:	
INITIALS:	

TOTAL:
