



## Harry Hansen's Meat Service

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# PORK CUTTING OPTIONS (Based on a Half Pig)

The following options are based on an average half pig weighing 95-115 lbs (dressed weight). We will go through these cuts with you. Please call 262-835-9510 to place your cuttings.

**Note:** The average cut size and number per package is in parentheses but you can specify if you would like different sizes when we go through the cutting instructions with you. Anything you do not want can be trimmed for sausage.

### **SHOULDER**

~ 2 roasts and 8-10 steaks

The shoulder section can be cut into all roasts (3#), all steaks (3/4", 2 pp), or a combination of both.

Note: For pork steaks, there is a minimum of 2 per package and maximum of 4 per package.

### **HAM**

~ 1 ham at 16-20 lbs

The ham can be left fresh or smoked. If left fresh, it will taste similar to a regular pork roast. Ham options include:

- Left whole
- Cut in 2, 3, or 4 pieces
- 1/2 as roast, 1/2 as steaks
- 1, 2, 3, or 4 center slices with ends left whole or cut in 1/2

### **LOIN**

~ 2 roasts and 16-20 pork chops

The loin section can be cut into all chops (3/4", 4 pp), all roasts (3#), or a combination of both.

Note: If pork chops are 1/2" or the pig is small, there is a minimum of 4 per package. For thicker chops, the minimum is 2 per package. At max, we can fit 6 chops per package.

### **BELLY**

~ 1 belly at 8-10 lbs

A belly can be left fresh or can be smoked to make bacon. If left fresh, it can either be sliced or left whole. Bacon can be sliced thin, regular, or thick.

### **SPARE RIBS**

~ 1 rack

Spare ribs can be saved or trimmed for the sausage.

### **HOCKS**

~ 2 hocks

The hocks can be left fresh, smoked, or trimmed for sausage.

### **NECK BONES**

~ 1 neck bone

The neck bones can be left fresh, smoked, or trimmed for sausage.

### **HEAD/JOWL**

~ Half head (1 jowl)

The jowl can be left fresh, smoked, or trimmed for the sausage. If smoked, it can be left whole or sliced.

### **SAUSAGE**

~ 6-10 lbs

Sausage is made from pork trim. With a half pig, you can have up to 2 options made, and with a whole pig, you can have up to 4 options made. Sausage options include:

- Brat links - 6 links/pkg
- Breakfast sausage links or bulk - 1 lb/pkg
- Maple breakfast sausage links or bulk - 1 lb/pkg
- Fresh deluxe polish sausage links - 6 links/pkg
- Ground pork [unseasoned] - 1 lb/pkg
- Italian links - 6 links/pkg
- Italian bulk - 1 lb/pkg

### **LIVER**

~ 2 lbs

Liver can be left whole or can be made into liver sausage (3 pkgs). If neither, it cannot be added to your regular sausage.

### **FAT**

~ 12-14 lbs

If you would like the fat, it can be left as chunks (with skin on). Hansen's does not render it into lard.

*All cut instructions are subject to change without notice. For reasons of abscess, damage, bruising, animal/carcass size, etc. Meat cutters, trimmers and packagers will do their best to accommodate all cut instructions requested.*