



## **Harry Hansen Meat Service**

10407 Hwy K

Franksville, WI 53126

Phone: 262 – 835 – 9510

Fax: 262 – 835 – 9045

*Loin:* This can be cut into all chops, all roasts, or roast of one or each end and the center into chops. The average roast is 3#. The average thickness for chops is 1/2" - 3/4". There are approximately 20 - 30 chops in an average loin if the loin is cut into all chops.

*Shoulder:* This can be cut into all roasts, all steaks, or a combination of both. The average roast side is 3#. The average thickness for steaks is 1/2". There are approximately 4 3# roasts and 12-14 steaks from a whole hog.

*Ham/Bacon:* The ham and bacon must be smoked in order to taste like ham or bacon, otherwise it will taste like a regular pork roast. Smoked meat takes about 3 weeks longer to process than fresh meat. Ham options: Whole, in 1/2, in 3 or 4 pieces, and/or center slices for ham steaks. Bacon options: Sliced or in chunks.

*Hocks/Neck Bones:* The hock and neck bones can either be saved or trimmed for sausage. They can be fresh or smoked.

*Lard:* Lard chunks can be saved from the pig.

*Head/Jowl:* These are typically trimmed for sausage meat, but the jowl may be saved and smoked.

*Liver:* Liver can be saved as a chunk or made into liver sausage.

*Sausage Options:* Breakfast sausage in links or 1# packages, Brat links, Italian links or 1# packages, Fresh Polish, Maple or southwest flavor breakfast sausage in links or 1# packages.



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**Name:** \_\_\_\_\_ **Animal:** PORK  
**Address:** \_\_\_\_\_ **Farmer:** \_\_\_\_\_  
\_\_\_\_\_ **Live Wgt:** \_\_\_\_\_ **Dress Wgt:** \_\_\_\_\_  
**Phone:** \_\_\_\_\_ **Trim Wgt:** \_\_\_\_\_

Cut Description

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\_\_\_\_\_ Pork Shoulder Roast

\_\_\_\_\_ Pork Steak

\_\_\_\_\_ Pork Hocks

\_\_\_\_\_ Neck Bones

\_\_\_\_\_ Smoke Ham

\_\_\_\_\_ Fresh Ham Roast

\_\_\_\_\_ Pork Loin Roast

\_\_\_\_\_ Pork Chop

\_\_\_\_\_ Sliced Bacon

\_\_\_\_\_ Side Pork

\_\_\_\_\_ Spare Ribs

\_\_\_\_\_ Liver

\_\_\_\_\_ Liver Sausage

\_\_\_\_\_ Season Bulk

\_\_\_\_\_ Lard

\_\_\_\_\_ Head/Jowl

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