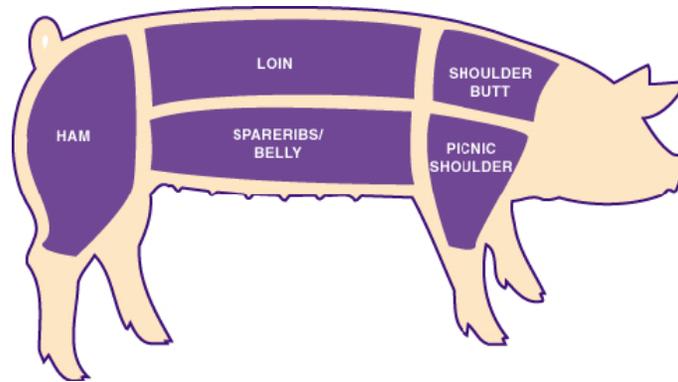


# SMOKEY RIDGE MEATS

## Pork Cut Guide



### Carcass Cutting Yields:

The hanging weight of an animal refers to how much it weighs after it is slaughtered, but before it is processed into smaller cuts. The difference between live weight and hanging weight can vary depending on the weight of the skin, feet and other parts that are discarded, but is generally around 68%. The difference between the hanging weight and the total weight of finished product (cut, wrapped and ready for your freezer) is generally around 78%.

For example, if a live pig weighs 250 lbs, it will hang around 170 lbs and the finished product will weigh around 133 lbs. The weight of the finished product will be less if you opt for mostly boneless cuts.

$$\begin{aligned} 250 \text{ lb live weight} \times 68\% &= 170 \text{ lb hanging weight} \\ 170 \text{ lb hanging weight} \times 78\% &= 133 \text{ lb finished weight} \end{aligned}$$

### Cutting Options:

When having an animal processed at Smokey Ridge, you will be allowed to choose how you would like your meat cut and wrapped. Here we outline your options for each major section. Keep in mind that when you opt for certain cuts, it may make other cuts you're familiar with become unavailable. For example, it is impossible to cut loin chops and a whole tenderloin from the same half pig.

***The provided weight estimates for each section are based on an average pig with a hanging weight around 170 lbs. If your pig is smaller, you can expect to receive less of each cut than is indicated here.***

### Loin Section:

The loin section, as shown in the diagram above, includes the loin, but also what we refer to as the rib and the sirloin. The rib section is closest to the shoulder, the loin is in the middle, and the sirloin is closest to the back leg. Because this section is made up of muscles that a live animal does not use very much, the meat is very tender (quick cooking and easy to cut).

**Rib** – From the rib section, your options are **ROASTS** or **CHOPS**. On an average pig, the rib section weighs about 2.5 lbs on each half (5 lbs of bone-in meat per pig). This means you might receive 2 small roasts or 10 to 12 1" chops per pig. You will receive more chops if you choose to have them cut thinner.

**Loin** – From the loin section, your options are **ROASTS** or **CHOPS**. On an average pig, the loin section weighs about 4-5 lbs on each half (8-10 lbs of bone-in meat per pig). If you opt for loin chops, you could receive 14-20 1” chops per pig. Most people who chose loin roasts prefer to have them boneless. If you opt for boneless loin roasts, you will likely get 2 roasts that are 2-4 lbs each. You may also ask for the **WHOLE TENDERLOIN** and/or **BABY BACK RIBS** only if you have opted for boneless loin and sirloin cuts (boneless chops or roasts).

**Sirloin** – From the sirloin section, your options are **ROASTS** or **CHOPS**. On an average pig, the sirloin section weighs about 1.5-2 lbs on each half (3-4 lbs of bone-in meat per pig). This means you might receive two small roasts or 5 to 6 0.75” chops per pig. Sirloin chops look a bit different than rib and loin chops because the bone is in the center and varies in size, but the meat is similarly tender. Sirloin roasts can be dry cooked like loin roasts for just long enough to ensure that the meat is fully cooked. They do not need to be slow cooked like a shoulder or leg roast.

### **Belly and Spareribs:**

The belly is where regular bacon is made from. Our bacon is brined for several days then smoked in our smokehouses before it is sliced and packaged. It can take up to two weeks after the initial cut day for smoked products to be completed and ready for pick-up. On small pigs, the belly may be too thin to make bacon out of it. In that case, we can leave more meat attached to your spareribs and/or grind the meat.

**Belly** – From the belly, your options are **BELLY SLAB, SLICED SIDE PORK, GROUND MEAT** or **BACON**. If you opt for bacon, you can choose **MEDIUM SLICED** or **THICK SLICED**. *Note that you will be charged an additional processing fee for each pound of meat that is brined and smoked.* Side pork is simply fresh belly that has been sliced. It looks like bacon, but does not have the sweet, salty, or smoky flavor of bacon. On an average pig, the belly weighs about 5-8 lbs on each half (10-15 lbs per pig).

**Spareribs** - Spareribs generally do not have a lot of meat on them, but are excellent barbequed. You can opt for either **WHOLE RACKS, HALF RACKS** or **GROUND MEAT**. If you chose ground meat, we will remove as much of the meat from the bones as possible.

### **Shoulder:**

The shoulder is made up of two sections – the butt and the picnic. The meat from each is similarly tough, but has great flavor and generally nice marbling, making it the preferred cut for slow cooked pulled pork. Because shoulder meat is somewhat tough initially, it benefits from some kind of tenderizing before eating. For example, it can be manually tenderized, marinated or slow cooked in liquid.

**Picnic** – From the picnic, your options are **ROASTS, STEAKS,** or **GROUND MEAT**. The most popular choice is roasts. Steaks can be cut, but they tend lack uniformity. Nicer shoulder steaks can be cut from the butt section. On an average pig, the picnic section weighs about 4-5 lbs on each half (8-10 lbs of bone-in meat per pig). You might get 2 large roasts or 4 small roasts per pig or 5 to 7 lbs of ground meat.

**Butt** – From the picnic, your options are **ROASTS, STEAKS, GROUND MEAT,** or **SHOULDER BACON**. The most popular choice is roasts. Shoulder bacon is made just like belly bacon, but is especially lean. *Note that you will be charged an additional processing fee for each pound of meat that is brined and smoked.* Nice looking shoulder steaks can be cut from the butt, but remember that they are not tender quick-cooking cuts like loin chops. They will need to be marinated and/or braised. On an average pig, the butt section weighs about 6-8 lbs on each half (12-16 lbs of bone-in meat per pig). You might get 4 to 6 roasts per pig or 8 to 12 lbs of ground meat.

### Leg:

The leg is the section that ham is most commonly made from. Our ham is brined for several days, then fully cooked in our smokehouses before being cut and packaged to your specifications. *Note that you will be charged an additional processing fee for each pound of meat that is brined and smoked.* Most people chose to have ham made from their pork legs, though fresh **ROASTS, STEAKS, or GROUND MEAT** are also good options. Pork leg meat is somewhat tough, like shoulder meat, but leaner. Slow cooked leg meat can be used to make pulled pork much like shoulder meat, but generally does not have quite as much flavorful marbling. If you opt for smoked ham, you can chose any size **HAM ROASTS** or **HAM STEAKS** or a combination of roasts and steaks. They can be boneless or bone-in. On an average pig, the leg section on each half weighs about 12-18 lbs (24-36 lbs of bone-in meat per pig). Approximately 20% weight shrinkage can be expected when the meat is made into ham.

### Other Cuts:

**Shanks** – Shanks can be left **WHOLE**, cut into smaller **OSSO BUCO** style pieces, made into **SMOKED HAM HOCKS**, or **GROUND MEAT**. Our ham hocks are brined for several days, then fully cooked in our smokehouses before being packaged. They offer excellent flavor and a bit of meat to soups and stews. *Note that you will be charged an additional processing fee for each pound of meat that is brined and smoked.* On an average pig, the shanks on each half weigh collectively about 2.5-3.5 lbs (5-7 lbs of bone-in meat per pig).

**Ground Meat/Sausage** – The average pig does not provide a large amount of trim meat between the cuts for grinding. Unless you chose to have a whole section made into ground meat, you can expect to receive just 7-10 lbs per half (15-20 lbs per pig) if your pig is average sized. You can chose to have your ground meat left **PLAIN/UNSEASONED** or you can chose **one** of the following seasoning flavors: **COUNTRY, SAGE, SWEET ITALIAN, HOT ITALIAN, or CAJUN** (listed in order from mildest to spiciest). Country is most popular, followed by Sweet Italian. Ground meat can be packaged in 1 lb packages or larger.

**Fat** – There are two kinds of fat on a pig - **BACK FAT** and **LEAF FAT**. We can package both or either in whatever sized packages you'd like. Popular uses for fat are rendering it into lard or mixing it with game meat (or other very lean meats) when making sausage at home. There is about 2-3 lbs of leaf fat and 7-9 lbs of back fat available on an average pig. If you do not want the fat, it will be discarded.

### SUMMARY OF OPTIONS:

*Again, estimated weights provided are bone-in and based on a pig with a hanging weight around 170 lbs. They are meant to give you a general idea of what you might receive and do not guarantee anything. The most popular choices are underlined.*

- **Rib (5 lbs/pig)** – Roasts or Chops
- **Loin (8-10 lbs/pig)** – Roasts or Chops
- **Sirloin (3-4 lbs/pig)** – Roasts or Chops
- **Belly (10-15 lbs/pig)** – Fresh Slab, Sliced Side Pork, Bacon (Medium or Thick), or Ground Meat
- **Spareribs (2 racks/pig)** – Whole Racks, Half Racks, or Ground Meat
- **Shoulder Picnic (8-10 lbs/pig)** – Roasts, Steaks, or Ground Meat
- **Shoulder Butt (12-16 lbs/pig)** – Roasts, Steaks, Bacon, or Ground Meat
- **Leg (24-36 lbs/pig)** – Fresh Roasts, Fresh Steaks, Ground Meat, Ham Roasts, or Ham Steaks
- **Shanks (5-7 lbs/pig)** – Whole, Osso Buco, Ground Meat, or Smoked Ham Hocks
- **Ground Meat (15-20 lbs/pig)** – Country, Sage, Sweet Italian, Hot Italian, Cajun
- **Leaf Fat (2-3 lbs/pig)** – Yes or No
- **Back Fat (7-9 lbs/pig)** – Yes or No