

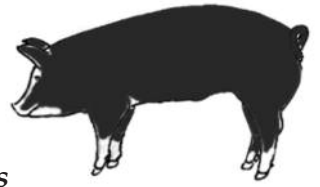
Coach Stop Farm

3755 72nd Avenue

Zeeland, MI 49464

(616) 772-4660 p (616) 772-1490 f

Naturally Raised Lamb, Pork, Chicken & Farm Fresh Brown Eggs



Pork Order Sheet

Name: _____

Order: Whole Hog Half Hog

Instructions and ordering options (choose one each per half hog ordered):

HAM (LEG):

Choose Fresh or Smoked for each half hog ordered

- | | Fresh | Smoked |
|--|--------------------------|--------------------------|
| <input type="checkbox"/> Leave whole (avg. wt. 17 - 20# ea.) | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Cut in half – butt roast and shank end (soup bone) | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Cut butt into steaks and package shank end separately | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Cut steaks ___inches thick and package ___per pkg. | <input type="checkbox"/> | <input type="checkbox"/> |
| <input type="checkbox"/> Boned & rolled (fresh only) | | |

LOIN:

- Cut into chops ___inches thick (5/8" std.), ___per pkg.
 - Cut Rib end for country style ribs
 - Leave Rib end whole as roast
 - Leave Sirloin end as roast
- Leave whole as loin roast
- Boneless loin w/baby back ribs whole cut into ___ roasts cut into chops
- Crown roast (takes 1/2 hog)

PICNIC HAM/SHOULDER ROAST:

- Bone-in roast
 - Fresh (shoulder roast)
 - Smoked (picnic ham)
- Boned and rolled (fresh only)

SHOULDER BUTT:

- Boston Butt (bone-in roast)
- Rolled Boneless Boston Butt
- Cutlets (boneless, top-chopped) ___per pkg.
- Pork Steaks ___inches thick (5/8" std.), ___per pkg.

SPARE RIBS:

- Whole (approx. 13 ribs per side)
- Cut in half package separately
- Cut in quarters
 - 4 qtrs./pkg.
 - 2 qtrs./pkg.

BACON: (may choose more than one selection – avg. 10-12# per hog)

- Sliced (smoked) Thick Regular **or** Whole (smoked)
- Sliced (fresh) Side pork (AKA pork belly or hog belly) **or** Whole (fresh)

NECK:

- Slice for soup or barbeque
- Ground for sausage

SAUSAGE: (may choose more than one selection – avg. 6-7# per hog)

- Unseasoned ground pork in 1# bulk ___pounds
- Breakfast sausage in 1# bulk **or** Skinless Links

Pork Cuts/Carcass Info

Please see chart and info on the next page to help you make choices about options that will suit you best.

Specialty Parts:

- | | |
|----------------------------------|------------------------------------|
| <input type="checkbox"/> Heart | <input type="checkbox"/> Leaf Lard |
| <input type="checkbox"/> Liver | <input type="checkbox"/> Back Fat |
| <input type="checkbox"/> Tongue | <input type="checkbox"/> Pigs Feet |
| <input type="checkbox"/> Kidneys | <input type="checkbox"/> Head |

- Jowls* sliced
 - fresh smoked
- Hocks*
 - fresh smoked

*If hocks and jowls not ordered as specialty parts, the meat goes into sausage. You get less sausage with these options.

Customer Notes:

Specialty Sausage Note:

Due to minimum batch requirements and our desire for ONLY our Berkshire pork in our sausage, only ground pork and breakfast sausage is available for whole/half hog orders. However, we offer all of our specialty retail sausage at current hanging weight price to whole/half hog customers.

We generally have Brats and Keilbasa in links, and Hot and Sweet Italian, Chorizo, and Andouille in 1# chubs and links

Thank you for your order!

HOG CARCASS BREAKDOWN

Source: National Pork Producers Council

With a market weight of 250 pounds and yield of 73.6 percent, the typical hog will produce a 184-pound carcass. The carcass will yield approximately 140 pounds of pork and 44 pounds of skin, fat, and bone.

Ham - 45 pounds, 24 percent of the carcass
25.5 pounds of cured ham, 2.3 pounds of fresh ham, 5.8 pounds of trimmings and 11.4 pounds of skin, fat, and bone

Side (Belly) - 34.9 pounds, 19 percent of the carcass
19 pounds of cured bacon, 5.8 pounds of spareribs, 9.1 pounds of trimmings and 1 pound of fat

Loins - 33.8 pounds, 18 percent of the carcass
3.2 pounds of backribs, 10.7 pounds of boneless loin, 7.6 pounds of country-style ribs, 5.7 pounds of sirloin roast, 1.6 pounds of tenderloin, 1.6 pounds of trimmings and 3.4 pounds of fat and bone

Picnic - 16.6 pounds, 9 percent of the carcass
12.6 pounds of boneless picnic meat and 4 pounds of skin, fat, and bone

Boston Butt - 14.7 pounds, 8 percent of the carcass
4.4 pounds of blade steaks, 7.8 pounds of blade roast, 1.7 pounds of trimmings and 0.8 pounds of fat

Miscellaneous - 39.2 pounds, 22 percent of the carcass
15.4 pounds of jowls, feet, tail, neck bones, etc., 22 pounds of skin, fat, and bone and 1.8 pounds of shrink and miscellaneous loss

Coach Stop Farm FAQs about buying half or whole hogs

How much pork will I get?

Some of the yields per hog on the National Pork Producers Council list differ from what we have on our order form, because we provide info given to us from our processor. Suffice it to say that you can probably regard these weights as minimums/maximums based on a 250# hog. Sometimes, our hogs are heavier than that when they go in, so the average yields are higher, as well. Figure about 75# of meat per half hog.

How should I have it packaged?

In general, we recommend that you consider how you like to cook and the number of people you are cooking for the MAJORITY of the time when considering packaging/cutting options. We tend to package small, for only the two of us (2 chops per package, for instance). Then, if we're going to have extra people, we can just get out two or three packages. We will occasionally package something "big", like a whole ham, only if we think we will definitely do a big dinner party for a large number of people. Otherwise, we get those big legs cut in half, and sometimes do leg steaks in packages besides.

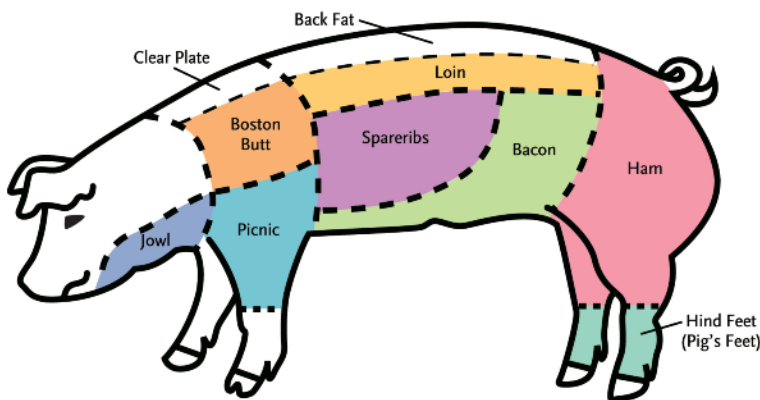
Can I get other parts?

We have provided a list of "specialty parts" on our form because we have quite a number of customers asking about getting certain of those items.

Where does it come from?

We hope that the illustration of what cuts come from different parts of the hog will help you in making your choices. As always, if you have questions or concerns, please feel free to contact us.

WHOLESALE CUTS OF PORK



RETAIL CUTS OF PORK

BOSTON BUTT Blade Steak Blade Boston roast	LOIN Blade chop Ribs Top loin roast Blade loin Rib chop Loin chop Tenderloin Center loin Sirloin chop Sirloin cutlet Sirloin	HAM Ham Center cut ham slice	HIND FEET Pig's feet
JOWL Jowl	PICNIC Picnic roast Arm steak Hock	SPARERIBS Spareribs	BACON / BELLY Bacon

Source: University of Kentucky College of Agriculture