

Hi: Thanks so much for choosing our Tamworth Pastured Pork. Here are a few tips on filling out your cut sheet. You can also Call Niemuths a week before the butcher date if you'd rather. If you received an E-File of the cutsheet, here is how you can open and use the tools to fill out, save and send the form.

1. Save the file to a computer
2. Right Click on the saved file, choose Open With Adobe
3. Click on Tools, then the Fill & Sign option.
4. Take your cursor, and click at the place you want to fill out.
5. Type in your instructions. When completed, click on File, then Save As, Give the file a name and save it in a location you can remember. You then can send that file back to me all filled out! If changes are desired, I can make them up to the day the pigs go in.

Fill out your name, address, phone number. The rest of the info on top of the sheet you don't have to worry about. We'll walk you through the sheet starting from the top to the bottom. The Tamworth is one of the best yielding breeds at an 73% yield average, which means that for a 100 lb hanging weight half, you'll get about 73 lbs of edible meat back with normal cuts and no extra deboning. There will be about 12 lbs of backfat that you can render for lard or suet or even soap. Weights of each cut listed will be about what to expect from a 100 lb hanging weight. Anything you don't right, just put "Grind" by it.

Roasts: The Boston Butt Roast actually comes from the front shoulder. About 7 lbs. Write "yes" and how big per package (3+- lbs ea). If you choose pork steaks below, those would come from this area so you would have less roast. The same with country style ribs.

Options: **TENDERLOIN**, runs along the back. If you want this as a roast, write "tenderloin" also by the roasts. Around 2 lbs
OR.....

Baby Back Ribs, "Write this also by the roasts" . With either of these options, the pork chops will be boneless and smaller as the loin part will be in either option instead of in the pork chops. If you don't get either of these options, the pork chops will be bone in.

Chops: Thickness $\frac{3}{4}$ " is popular, 1" is common, especially if the chops will be boneless. Also the # in each package, 2,3,4 etc. If they have to be boneless, also right boneless so Niemuth knows you know. About 18 lbs.

Pork Steaks: If you want these, same info needed as the chops—Thickness and # in each package. These would come from the Boston Butt Roast area and reduce size of roast. Also, instead of steaks, you can get country style ribs and also Super Bacon. Write that in, but only choose one.

Options: **Country Style Ribs**, Write "Country Style Ribs", thickness and # in a package

Super Bacon: A large slab of smoked meat that will cover the whole top of a burger.

Ground, to add to the ground pork make sure you get enough for season ground meat, write "Grind"

Hocks: or also known as the picnic ham. About 10 lbs. This comes from the Front Leg. Various sites have recipes for this. A little tougher than a regular ham, but makes great soup and people also like spicing them up.

Options: Smoke, write "Smoke" by it

Ground, Write "Grind" by it

Ribs: These would be the spare ribs. About 3 lbs. If they aren't wanted, write "Grind"

Sausage: Write "Plain Ground" and "1 lb tubes" if you don't want anything seasoned or if you want seasoned write seasoning desired, and "1 lb tubes". Else there are :

Patties (about 5 in a package and 1 lbs) best with the breakfast seasoning.

Breakfast Links: Best with breakfast seasoning, write how many 1lbs in a pkg.

Brats: Choose ONE of the seasonings listed above COMMENTS, and how many in a package.

Lard: Unrendered, but easy enough to do that at home. It beats using Crisco. About 12 lbs

Hams: A whole ham from a $\frac{1}{2}$ of pig will be around 21 lbs. Write " Whole", Cut into "1/2" or 1/3" to make smaller sizes. About $\frac{1}{2}$ " thick ham slices (Write "Slices") also available. Write "Yes" if you want the ham smoked.

Bacon: Unsmoked, it will be around 16 lbs, smoked you'll end up around 12 lbs. Write "yes" by both smoke and sliced if you want or don't want it done. Also write approx size of packages you want (1 lb Packages).

Seasonings: Check flavor of seasoning if you want your ground seasoned or made into brats or links. PLEASE only check one.

Comments: Write "Vacuum wrap" if you want that done as freezer wrapping is default. Vacuum wrap will cost about \$50 more on a 100 lb hanging weight pig. Any other comments can be put here.

Contact me on Facebook, Email or text if any questions. Ph 920.915.0453, caledoniacorrall@hotmail.com

Follow us on Facebook----- Caledonia Corral

