

PORK CHART

With a live weight of 250 pounds and a yield of 73.6 percent, the typical hog may produce a 184 pound carcass. The carcass may yield approximately 140 pounds of pork and 44 pounds of skin, fat and bone as seen in the example below:

Shoulder (Boston Butt) - 14.7 pounds, 8 percent of the carcass

4.4 pounds of steaks, 7.8 pounds of roast, 1.7 pounds of trimmings and 0.8 pounds of fat. **Note:** Also used for sausage/ground pork, therefore if you choose boston butt roast or steaks you will receive less sausage/ground pork.

Shoulder (Picnic/Arm) - 16.6 pounds, 9 percent of the carcass

12.6 pounds of picnic/arm roast or steaks and 4 pounds of skin, fat and bone.

Ham - 45 pounds, 24 percent of the carcass

27.8 pounds of cured ham, 5.8 pounds of trimmings and 11.4 pounds of skin, fat and bone.

Pork Chop (Loin) - 33.9 pounds, 18 percent of the carcass

3.4 pounds of backribs, 14.9 pounds of loin chops, 9 pounds of sirloin chops, 1.6 pounds of trimmings and 5 pounds of fat and bone. **Note:** If you choose backribs you will receive those instead of bone-in chops.

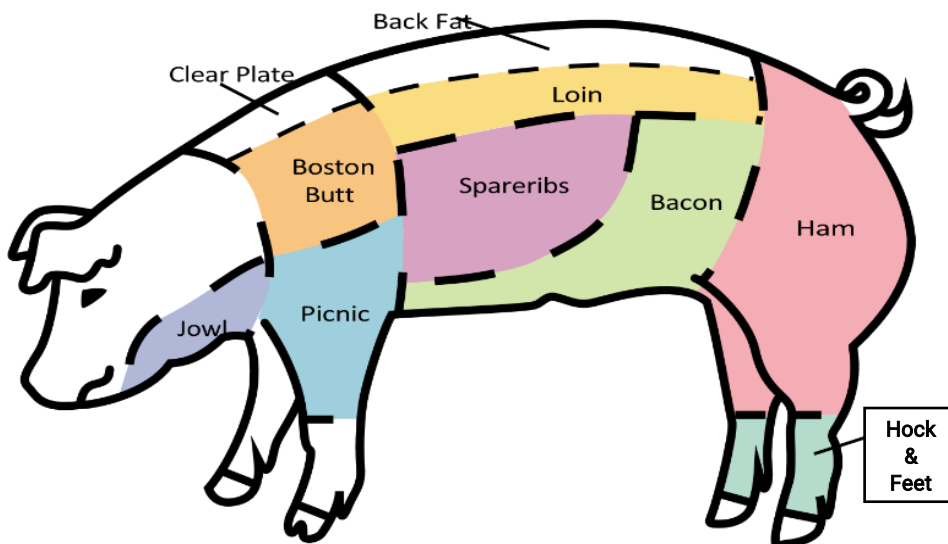
Bacon (Side & Belly) - 34.9 pounds, 19 percent of the carcass

19 pounds of cured bacon, 5.8 pounds of spareribs, 9.1 pounds of trimmings and 1 pound of fat.

Sausage/ground pork - 20 pounds, made from boston butt roast, picnic roast, other trimmings and fat from clear plate/back fat.

Miscellaneous - 39.2 pounds, 22 percent of the carcass

15.4 pounds of jowl, hock, liver, neck bones, etc., 22 pounds of skin, fat and bone and 1.8 pounds of shrink and miscellaneous loss.



PORK CUT SHEET

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Cut Sheet instructions: Circle your choice of cuts and circle options for cuts if applicable. For chops enter thickness and quantity per package.

Shoulder	Ham	Pork Chop	Bacon	Sausage
Boston Butt Roast or Steak or Sausage	Ham Cured & Smoked or Fresh	Pork Chops Thickness _____ inch	Bacon Cured & Smoked or Fresh	*Smoked Link Mild Medium Hot and / or Breakfast Mild Medium Hot
Picnic/Arm Roast or Arm Steak or Sausage and Hock	Sliced and / or Cut in half or Whole	Quantity _____ per package	Sliced or Whole	or Ground Pork
Jowl Cured & Smoked	Liver	or Backribs	Spareribs	Lard/Fat

Bacon, ham and jowl will be cured and hickory smoked unless you request they not be smoked.

Link sausage will be hickory smoked unless you request it not be smoked. Links are 8"-9" long in natural casings. *Smoked link sausage \$2.50 per pound extra.

Breakfast sausage/ground pork will be packaged in chubs (tubes) or larger packages if needed.

By ordering I agree that I am purchasing a whole or half share of a live animal. A.W.Cox is acting on my behalf to deliver the animal to a custom processing facility, arrange for cuts of pork to be processed and make full payment to such facility. A.W.Cox will then notify me to arrange a date for me to pick up my order at A.W.Cox Farm, or arrange to make free delivery to me at an Alabama address within a 100 mile radius of Centreville, AL 35042. Within a 50 mile radius for half pork shares. Delivery outside the radius may be available for an additional fee. **Note:** If not already paid in full I will be invoiced for the remaining balance when my share is ready for processing and I will make final payment at that time. After A.W.Cox receives final payment my pork share will be delivered to a custom processing facility. For half shares, both shares must be sold and all outstanding balances paid in full by both parties before my animal is delivered for processing.

Signature: _____ Date: _____