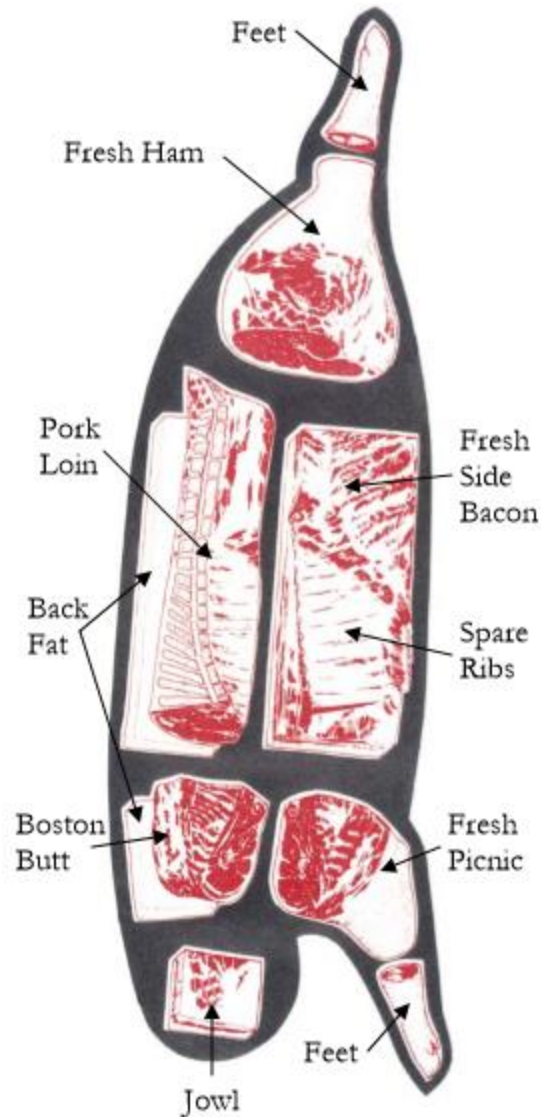


WHAT YOU GET FROM A WHOLE MARKET HOG:

- 2 whole hams ~15 lbs each
Options (Smoked or not):
Bone -in whole
Boneless
Ham steaks
Split in half
- Bacon ~16 lbs
Options:
Smoked and cured whole
Smoked and cured sliced
Fresh (pork belly)
- 2 loin roasts or they can be cut into loin chops
- About 30 pork chops
- 2 Boston butt roasts
- 2 Picnic shoulder roasts
- 2 sides of spare ribs
- 10-15 lbs ground pork



Hams:

A whole hog will yield 2 x 15 lb hams. You can cut one or both into ham steaks, delicious for frying, or take the whole ham. If 15 lb is too much, a ham can be cut in half. Hams are usually cured and smoked, but can be cooked fresh as well.

Bacon:

A whole hog will yield about 16 lbs of bacon. You can slice it and fry it fresh as a pork belly or you can have it smoked and cured to make bacon.

Pork Loin:

From the loin you can expect chops and roasts. Typically a market hog will yield 30 x 1 inch pork chops and 2 x 3-4 lb loin roasts.

Shoulder:

A whole hog will yield 2 Boston butt roast and 2 picnic roasts from the shoulders. These roast can be cut to the size you want. These are delicious slow cooked as a roast or can be ground to make sausage.

Once you understand the primal cuts of the hog and where certain cuts of meat come from you can be more specific about what you want from your hog. You can find our Pork cut sheet on our website: www.dagatas.com. Go to the "Order and Cutsheets" tab and click on "Pork Order Form / Cutsheet". From there you can print the form and fill it out and get it back to us with a deposit for your pig.

D'Agata's Fine Family Farm
Custom Meat Cutting
1448 North Grand Street, West Suffield, CT 06093
860-668-6906

Order# _____

PORK Cut Sheet

Name: _____
Address: _____
Phone: _____ DATE: _____

ITEMS IN RED COST EXTRA

Hams: (circle one) Whole unwrapped / Whole wrapped / Split / Steaks / Grind
Bacon: (circle one) Unwrapped / Wrapped
Shoulder: -Picnic Shoulder roasts (circle one): Whole / Split / Grind -Boston Butt roasts (circle one): Whole / Split / Grind
Loin: -Loin (circle one) Roast / Chops 1 inch / Chops 2 inch -Pork Chops (circle one) Roast / Chops 1 inch / Chops 2 inch (circle one) 1 chop per package / 2 chops per package / 3 chops per package
Ribs: Whole / Split
Ground Pork: (circle one) 1 lb packages / 2 lb packages Sausage: 1 lb packages / 2 lb packages Seasoning (circle one): HOT / SWEET / MAPLE / BREAKFAST
Offal: (circle what you want) head / heart / liver _____

COMMENTS:

To the Left is a picture of our Pork Cut Sheet.

By law we must have your first and last name, full address and phone number.

The cut sheet is broken down into the primal and sub-primal cuts starting with the hams and bacon.

A standard cut will have the hams and bacon slabs go with you whole and unwrapped. This way you can take them to be smoked, cured and sliced. If we cannot do this we recommend The Butchery at Harkens Market in East Windsor. If you do not want to smoke your hams or bacon we can wrap them and/or cut them for an additional fee.

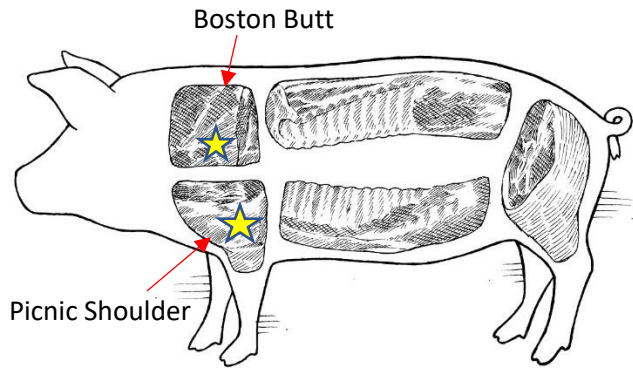
The 2 shoulders of the pig will yield a roast from the top and from the bottom. Depending on the size of your family you may choose to have the 5 lb shoulder roast and 9 lb butt roast split in half. If you want sausage the butt roasts will be ground.

From the loin you can get chops or roasts. We recommend the center loin roast taken whole and the rest cut to pork chops. This way you will get a loin roast and about 30 pork chops. Choose how thick you want the pork chops cut and how many chops you want packaged together.

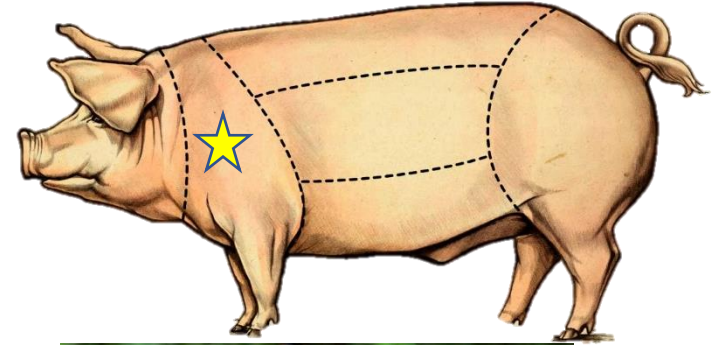
The ribs can be whole or split in half so they are not so big.

Ground pork is packaged in 2 lb bulk bags. Or we can make sausage for you. Indicate if you want loose or casing sausage.

Please call if you have any questions. The rest of this pamphlet will explain each cut more thoroughly.



Shoulder



- ❖ A pig has two shoulders each containing a Boston Butt section and the Picnic Shoulder section.
- ❖ From a whole pig you will get:
 - 2 x 8-9 lb Boston Butt Roasts
 - 2 Picnic Shoulder Roasts
- ❖ The shoulder is where Pulled Pork comes from.



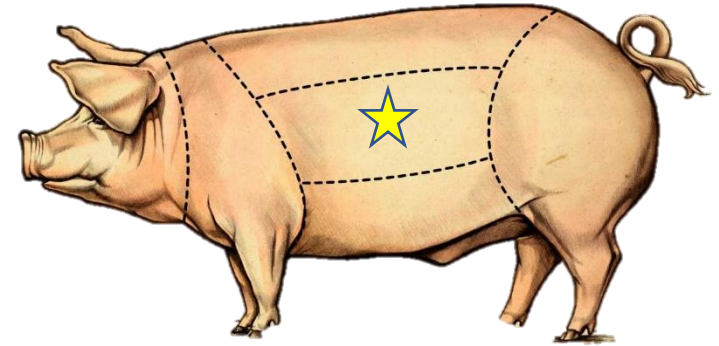
Boston Butt: The top section of the shoulder, this roast is pretty large – upwards of 8 lbs. It makes a delicious roast and can be split in half or cut to the size you desire. If extra ground pork is needed to make sausage it will come from this section.



Picnic Shoulder: The lower section of the shoulder, this smaller arm roast is good for barbequing or roasting. It is rich in fat and connective tissue.



Rib



- ❖ Spare Ribs can weigh 3 - 5 lbs
- ❖ A whole rack of ribs or a smaller cut called St. Louis Style Ribs can be good for slow cooking on the grill.
- ❖ The rack of ribs can be cut in half for a smaller rack that is easier to handle.
- ❖ Or they can be cut into “finger ribs” that can also be slow cooked on the grill but are easier to cook and fit in your stove or in a crock pot.

With this image you can see what a full rack of spare ribs is if you piece it all together. If you trim the brisket bone and sternum off of the spare ribs you will get St. Louis style ribs



Finger Ribs



St. Louis Style Ribs

At D’Agata’s we suggest you split the rack of ribs. The intact meat stays better in the freezer and will thaw quickly if you want to cut into finger ribs in your kitchen. The split rack is easier to handle when cooking and to package and will also fit more neatly in your freezer.



Full Rack

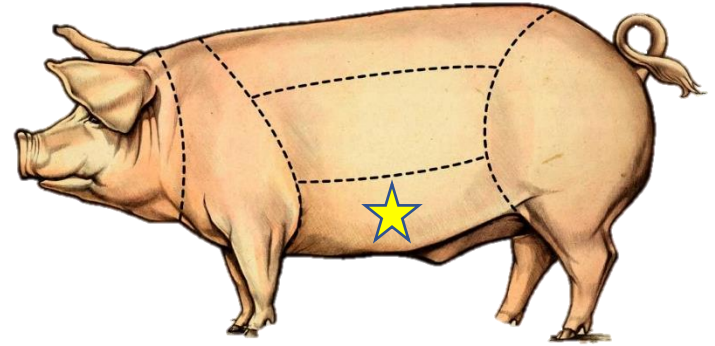


Split Rack





Belly



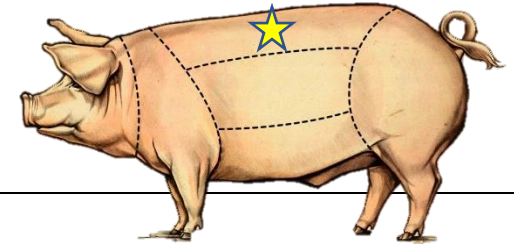
- ❖ Bacon comes from the belly of the pig. Uncured and unsmoked this is simply called pork belly. It is a cut of meat largely intertwined with fat, making it very tasty.
- ❖ One market hog will produce two sides of pork belly totaling about 16 lbs.
- ❖ Whether it is cured and smoked or not, the sides can be sliced and fried, or cubed to put in beans or made into caramelized burnt ends.

A standard cut at our farm will have the sides of belly whole and unwrapped for you to take to a smoker. We recommend The Butchery at Harkens Market. There they will cure and smoke the belly to make bacon and they will slice it or leave it whole as well as wrap it for you.

We can cut the pork belly into slabs and wrap for you as well if you like, but we do not smoke and cure bacon at the moment.



Loin



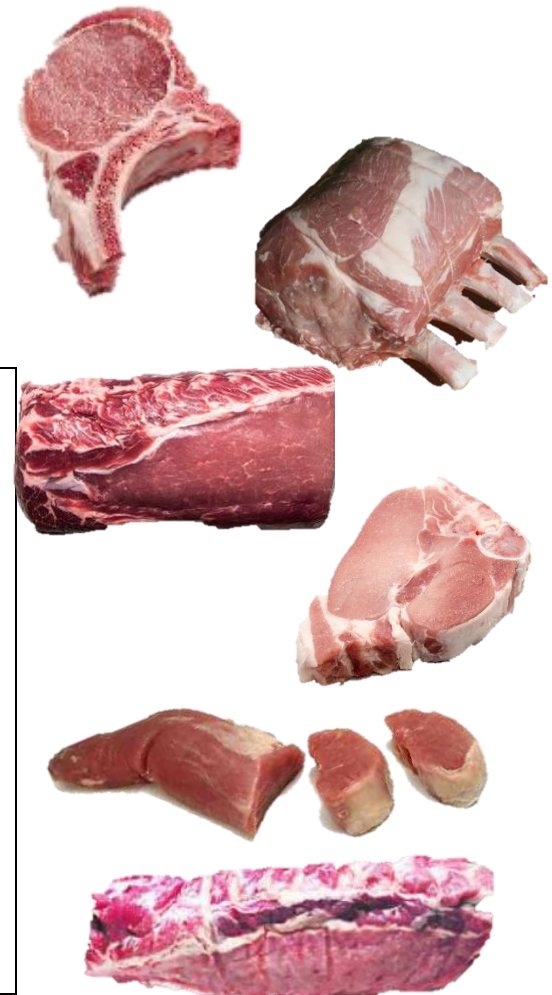
- ❖ One pig will have two loins
- ❖ The loin is usually cut into either chops or roasts and can be split into 4 sections. To keep it simple I will just explain the middle 2 sections since this is where the majority of the cuts come from: The first of the middle section is the rib and second is the center. Roasts and chops can come from either of these sections and their name and shape/size is determined by the section they come from.
- ❖ You can choose to have one loin cut one way and the other loin cut a different way
- ❖ If you get a half a hog you will only get one loin to choose how to cut.

Section 1: Rib

- ❖ You can choose to either get rib chops or a rib roast from this section of the loin.

Rib Pork Chops: Easily identified as a classic pork chop with bone running down one side of the large ribeye area of muscle. This chop is high in fat and very flavorful, unlikely to dry out from cooking. You can request boneless pork chops as well.

Rib Roast: A roast that includes bone and fat. Different from a center loin roast as there is only one section of muscle.



Section 2: Center loin

- ❖ You can choose to get either a loin roast or loin chops from this section of the loin

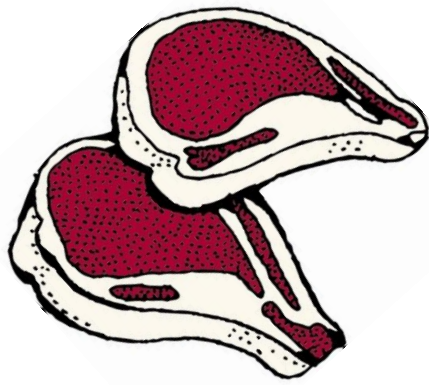
Loin Roast: Popular bone-in or boneless roast that is tasty and tender. Evenly shaped and can be cut to size.

Center Loin Chops: These chops have more meat than a rib chop with a bone running down the center. They can be a challenge to cook as they have less fat and the lean tenderloin section cooks more quickly than the loin section.

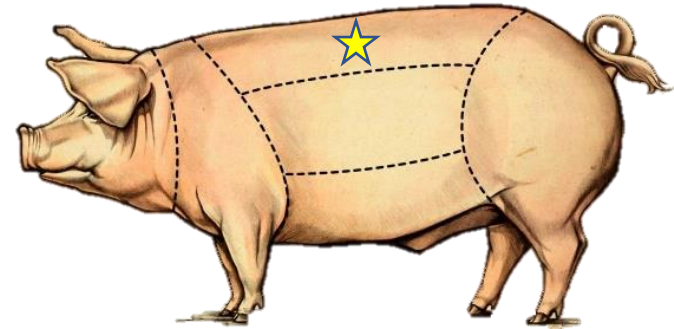
- ❖ You can choose to pull the tenderloin or not, if you do you will not be able to get full center loin chops.

Tenderloin Roast: This cut is very small usually only 1 lb. It is a delicate cut that cooks very quickly and has little marbling but is very tender.

- ❖ If you choose to get boneless roasts and chops, the ribs they are pulled from are called **Baby Back Ribs:** This rib weighs about 1-2 lbs and is more tender because it contains loin meat rather than intercostal (rib) muscle.



Loin

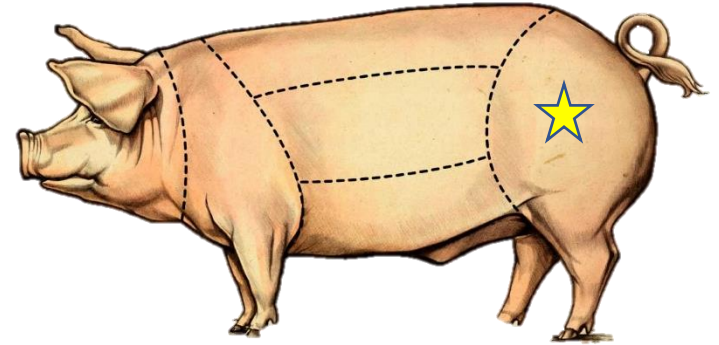


- ❖ At D'Agata's we recommend cutting the first portion of the loin into rib chops and cutting a center loin roast the size of your choosing from the second portion. Rib chops are a versatile cut for all occasions and can be prepared in a number of ways.
- ❖ On our cutsheet you can specify how thick you want the chops to be. The most common thickness is about 1 inch, this gives you a chop that cooks evenly and won't dry out. From one side of a pig you will get approximately 15 x 1 inch chops.
- ❖ A thicker chop is an option if you plan to stuff them, we don't recommend a chop thicker than 2 inches. If you chose a thicker chop realize that you will get less total chops, but they will be bigger.
- ❖ Thinner pork chops are also an option, however they are unpopular. These are best cooked fried.
- ❖ For less confusion we ask that you choose only one thickness for all the chops. If you must have different sizes and you order a whole hog you can choose two. One set of chops will be cut from one side of the pig and the second set of chops will be cut from the other side. There will be an extra cutting charge if you chose to do this.





Hams



- ❖ A market hog will yield 2 hams approximately 15 lbs each.
- ❖ A whole ham can be cured and smoked – This allows for a tasty ham that can be prepared by adding garnish and baking.
- ❖ Hams can be bone-in or boneless. A bone-in ham arguably provides a tastier ham when baked, but is not as easily sliced and served as a boneless ham.
- ❖ If 15 lbs is too much for you to cook and serve hams can be cut in half or cut to the size that suits your needs.
- ❖ Ham Hocks also come off this part of the pig.

At D'Agata's our cheapest standard cut will have the hams taken by you whole and unwrapped. If we can't smoke the hams for you, we recommend you have them smoked at The Butchery in Harken's Market in East Windsor. There they can smoke and cure the hams, spiral slice, slice for deli meat, cut the hams in half and wrap and package them for you. If you choose not to smoke the hams, we will wrap them for you whole, split or cut into ham steaks for an additional fee.



Ham Hocks



Ham Steak



Deli Ham



Spiral Sliced Ham

Ground Pork & Sausage

- ❖ Ground pork is made from the trimmed meat off of larger cuts
- ❖ From a whole hog you can expect 10-15 lbs of ground pork
- ❖ Ground pork is relatively fatty with an average ratio of 70% lean 30% fat
- ❖ It can be substituted for any other ground meat or added to very lean ground meat to add flavor
- ❖ If you are a hunter it is very popular for ground pork to be added to ground venison to make burgers, seasoned patties, or meatloaf as the added fat makes the meat

- ❖ Sausage can also be made from ground pork.
- ❖ Different seasonings define what type of sausage it is.
- ❖ Sausage also blends well with vegetables, fruits and herbs.
- ❖ It can be fresh, smoked or cured and may be cased or loose.
- ❖ Cased sausage is great for the grill
- ❖ Loose sausage can be mixed into dishes or put on pizza or it can be formed to a patty and cooked that way.

You can also make your own sausage from ground pork. This is a breakfast sausage:

5 lbs ground pork

2 ½ tbs salt

3 ½ tsp freshly ground black pepper

1 ½ tsp rubbed sage

¼ cup maple syrup

¼ ice cold water

Use an electric mixer with a paddle attachment. Mix pork, salt, pepper and sage for 1 min.

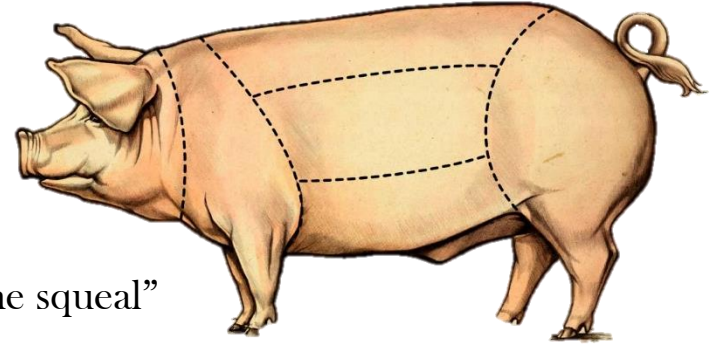
Add syrup and mix for another minute.

Add water and mix for another minute.

Form patties and fry on a skillet.



Other Parts

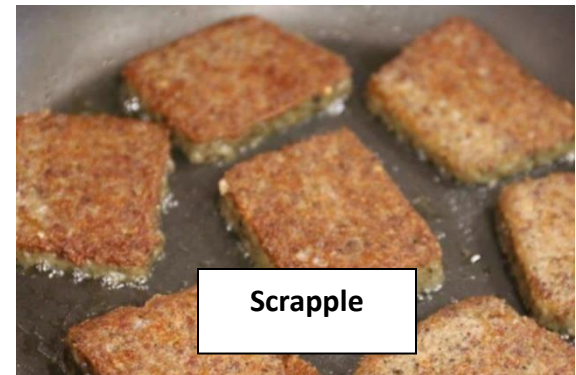
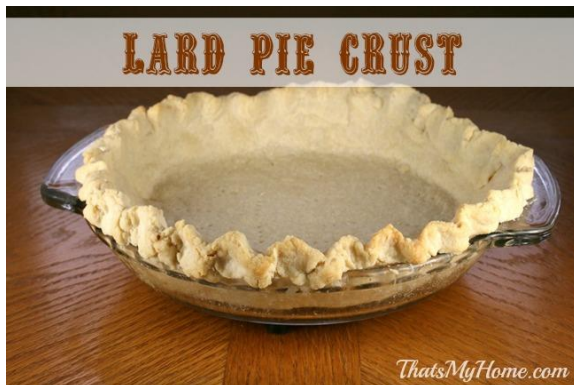


A common saying about the pig is that we “use everything but the squeal”

Basically, all parts of the pig can be utilized in some way. The intestines can be cleaned and used as sausage casings, the head meat can be cooked down and made into head cheese, the feet can be cleaned and pickled, kidneys, liver and heart can all be eaten, fat can be rendered down into lard, and the stomach can even be stuffed with potatoes and ground pork and cooked, it’s called Hog Maw. There is also a breakfast food called Scrapple, made from all the “scraps” from the pig boiled down into a loaf and then sliced and fried.

You don’t need to use all these things; we totally understand if you do not want to.

At D’Agata’s we will save you the kidneys, heart, and liver if it is in good condition and if you want them. We will also save you the fat if you want to use it to render down into lard. The other items (head and feet) I mentioned will cost extra since it takes additional time and effort to clean and trim those parts. We are not equipped to clean intestines or stomachs for you so we do not provide that service.



Additional Information

To learn more about the different cuts of pork, how to cook them, and to explore new recipes please visit: <https://www.pork.org/cooking/cuts/>

Depending on our schedule we may not be able to smoke your meat for you. If you wish to have the hams and bacon smoked and we cannot do it for you, we recommend The Butchery East at Harkens Market: <http://thebutchery.com/ButchersOwn.htm> Here is their prices:

The Butcher's Own

THE BUTCHERY CUSTOM SMOKING

Smoking .95 lb.
Hams, Butts, Bacon, Shoulders, Feet, Hocks, Heads, etc.
Spiral Sliced \$6.00 ea. Ham
Ham Slices \$5.00 ea. Ham
Ham Cut ½ \$2.00 ea. Ham
Bacon Sliced .60 lb.
Wrapping .35 lb.
Cryo-vac .50 lb.