

**SALMON CREEK MEATS**  
[scmbeef.com](http://scmbeef.com)

**PORK CUT SHEET**  
[scm9857822@gmail.com](mailto:scm9857822@gmail.com)

**JOE or SONA MARKHOLT**  
360-985-7822

NAME \_\_\_\_\_ WEIGHT \_\_\_\_\_

PHONE \_\_\_\_\_ DATE PIG IN \_\_\_\_\_

Circle one:                   **WHOLE**                                           **HALF**

1. How many Pork Chops per pack? (minimum of 3) \_\_\_\_\_

2. How many Pork Steaks per pack? (minimum of 2) \_\_\_\_\_

3. How thick do you want your Chops and Steaks? \_\_\_\_\_

4. Per half do you prefer: **Loin roast** or **Sirloin steaks?** \_\_\_\_\_

5. Do you prefer your Shoulder Roast:

- **A cured/smoked picnic ham** or **Fresh shoulder roast, not cured/smoked**

6. If **FRESH** do you prefer your Shoulder Roast: **Cut in half** or **Left whole**

7. Do you prefer:

- **Cured/smoked hams** or **Fresh ham roasts, not cured/smoked**

8. Do you prefer your Smoked Hams or Fresh Ham Roasts cut into:

- **Halves** or **Thirds** or **Quarters** or **Whole**

9. Do you prefer:

- **Cured/smoked bacon** or **Fresh side pork, not cured/smoked**

10. Do you prefer Hocks:

- **Smoked** or **Fresh, not smoked** or **Trimmed & put into sausage**

11. Do you prefer: **Spiced breakfast sausage** or **Ground Pork, not spiced**

12. What size packs? **1 lb.** or **1 1/2 lb.** or **2 lb.**

13. Do you want us to save you some Lard? **Yes** or **No**

14. Spare ribs are standard with your order.

Notes:

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1. This is a combination of rib chops and loin chops. Write how many per package.
2. These steaks come from the Boston Butt. Alternative cuts are a Boston Roast or Country Ribs. Country Ribs are not a true rib but are the steaks cut into strips you can cook like ribs. Write how many steaks per pack or write in one of the alternative cuts.
3. Write in 3/4 inch which is standard, one inch or 1 1/4 inch or a thicker preference.
4. For each half from the Sirloin area we can make one Loin Roast (usually about 3 lb.) or cut the roast into 5 or 6 Sirloin steaks depending on the thickness. Write in or circle or place X next to your preference.
5. For each half there is one Shoulder Roast. That roast can be cured/smoked as a Picnic Ham or left fresh (not cured/smoked) and cut into a Shoulder Roast. Most people prefer the fresh roast which is typically used for pulled pork. Circle one or X next to your preference.
6. Do you want your Shoulder Roast cut in half or left whole. Picnic Hams are typically left whole and Shoulder Roasts are cut in half. Circle one or place X next to your preference.
7. The Ham is from the back leg. If it is Cured/Smoked it is a Ham. If it is not cured/smoked but left fresh it is called a Pork Ham Roast. Circle one or put an X next to your preference.
8. We can make smaller Smoked Hams or Fresh Roasts. Circle or place X next to preference.
9. The Belly can be Cured/Smoked for Bacon or left Fresh and called Side Pork. Side Pork is hand cut and slightly thicker. Circle or write an X next to your preference. We will package in 1 lb. packs unless you tell want a different size.
10. Hocks are where the front Shoulder Roast and back Ham area ends but before the hoof begins. There is one Hock per each leg. Circle or write an X next to your preference.
11. After we make all your cuts the leftover trimmings will be made into Spiced Breakfast Sausage or Fresh Ground Pork with no spices. A half pig must choose one or the other. A whole pig can have some of each. Per half the first 10 lb. of Breakfast Sausage is free but after that it is \$1.00 per lb. Ground Pork will be labeled as Pork Burger. Circle or X one.
12. What size packs do you want your Breakfast Sausage or Ground Pork. Circle one or place and X next to preference.
13. We can save you some leaf lard and back fat if there is enough. Circle or X next to one.
14. There are usually two packs of Spare Ribs per half.

*\*\*Typically a 150-200 lb. pig: shoulder roasts are 5-8 lb. and hams 12-15 lb.*

*200-300 lb. pig: shoulder roasts are 8-12 lb. and hams are 14-20 lb. depending on the breed.*

*\*\*\*We do all of our own curing and smoking in our shop. All of our curing/smoking and sausage making is nitrate free and chemical, preservative free. We cure in a combination of water, sea salt and honey. All of our sausages are your meat and spices only. We do not use pre packaged mixes. We do not mix meats. We guarantee that you will receive only your meat upon pick up.*