

Pig Cut Sheet



Name: _____

Contact (email or phone): _____

Please note a \$150 deposit is required for all ½ and whole pig custom orders. Please send it to info@landmangardens.ca via E-transfer. Contact us for other arrangements.

Size: Specify the size you would like. (example 100 lbs) We will get as close to your requested weight as we can, however size is not guaranteed.

- Whole pigs \$6.00/lb (200 – 300 lbs hanging weight) _____
- Half Pig \$6.25/lb (100 – 150 lbs hanging weight) _____

For each item please select an option (or two if noted) if you have any questions on cuts please reach out and we will answer any questions! If you have ordered ½ pig you will generally have one option for each cut!

Our pork is pasture raised, antibiotic free and this year we started growing all our own feed for the pigs! We work with our local abattoir in Mount Forest to cut our pigs and we are confident they do an excellent job with the whole process.

Belly: Please choose one option for ½ pigs or 2 for whole pig

- Smoked and sliced 1 lb packages
- Unsmoked and whole
- Smoked and whole

Loin: Please choose one option for ½ pig and 2 for whole pigs

- Centre cut Chops and Tenderloin
 - Chops will be 2 per package, please specify if you want different (circle thickness)
 - ¾ inch chops 1 inch chops 1 ½ inch chops
- Smoked Chops and Tenderloin
 - Chops will be 2 per package, please specify if you want different (circle thickness)
 - ¾ inch chops 1 inch chops 1 ½ inch chops
- Peameal and Back Ribs
- Loin roast (2-4 lbs) and Back Ribs
- Boneless chops, back ribs & tenderloin

Butt Roasts: Please choose one option for ½ pig and 2 for whole pigs

- No Thanks! (Butt roasts will go into ground/sausage)
- Yes please!
 - 3-4 lb roasts
 - 5-6 lb roasts
 - Whole!

Shoulder Roasts: Please choose one option for ½ pig and 2 for whole pigs

- No Thanks! (Shoulder roasts will go into ground/sausage)
- Yes please!
 - 3-4 lb roasts
 - 5-6 lb roasts
 - Whole!

Hocks: Please choose one option for ½ pig and 2 for whole pigs

- No thanks!
- Yes please!
 - Smoked
 - Unsmoked

Side Ribs: Please choose one option for ½ and whole pigs

- No thanks!
- Yes please!

Ground/Sausage: Please choose two options for ½ pig and three for whole pigs

- Ground: 1 lb packages
- Breakfast Sausage: 8 per package
- Garlic Sausage: 4 per package
- Mild Italian Sausage: 4 per package
- Hot Italian Sausage: 4 per package
- Plain Sausage: 4 per package
- Honey Garlic Sausage: 4 per package

Hams: Please choose one option for ½ pig and 2 for whole pigs

- Black Forest Ham (bone-less)
- Old Fashioned Ham (bone -in)
- Hamsteaks (sliced Black forest hams, 1-2 per package)
- Add it to the ground/sausage
- Schnitzel (packaged 6-8 slices per package)

Other: Organs and other cuts: please circle what items you would like

- Feet/Trotters
- Back Fat
- Leaf Lard
- Liver/Heart
- Pig Tails

Butcher Notes:

**** Please note: The hanging weight is the weight of the animal with organs, head, bones etc. Your meat weight will differ from this weight. The meat weight will change depending on how you ask for things to be cut. Please expect approximately 25-35% difference from hanging weight to actual weight of the packaged cuts, less weight is lost if you get back cuts with bone in (for example hams, roasts), more is lost if you get things put into ground (for example the hocks & side ribs)**

If you would like cuts that are not listed above we do require you to chat with our butcher to ensure they can do the cuts you are looking for!

Here are a couple of tips when we get pigs cut for the store:

- We usually get the butt roasts back, but the shoulder into sausage, butt roasts are excellent for slow cooking, shoulders are too, but are a bit fattier.
- If you choose to get both butt roasts and shoulder roasts you will have less ground/sausage
- We love the leaf lard for cooking with, makes excellent lard for frying!
- Our pork will be packaged into vacuum sealed packages, if you would prefer paper please let us know.
- If there are any cuts that you were hoping for that are not listed, please let me know!