



SpringWolf Farms
6922 90th Ave
Princeton MN 55371
763-389-2150
SpringWolfFarms@gmail.com

Raising good food....

In good ways.....

Custom Cut Sheet

NAME: _____

ADDRESS: _____

PHONE: _____

EMAIL: _____

- Whole hog 1/2 hog

Basic processing prices: (Subject to change)

Butcher \$25.00

Processing \$0.54/lb

Grinding Pork \$1.29/lb*

Curing and/or Smoking \$1.59/lb **

REAR LEG CUTTING INSTRUCTIONS - Check your selections. Multiple selections are allowed.

(An average leg can yield 3 bone-in, or 4 boneless, 2.5-5 pound roasts or hams. Or, it can add 5-10 lbs to your ground.)

- Fresh Roasts, bone-in
- Fresh Leg Slices, bone-in, cut 1 inch thick
- Cured & Smoke Hams, bone-in **
 - Whole
 - 1/2
- Cured & Smoked Ham Slices, **
- Add to Ground*

Anything else we should know about your preferences for the REAR LEG?

(Leave this field blank if you don't have any additional instructions.)



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SPARE RIBS CUTTING INSTRUCTIONS

- Yes, I'd like the spare ribs
- Add to ground (adds up to 3 lbs to your ground) *

Anything else we should know about your preferences for the SPARE RIBS?
(Leave this field blank if you don't have any additional instructions.)

BELLY CUTTING INSTRUCTIONS - Check your selections. Multiple selections are allowed.
(The belly on a 1/2 hog averages 10 pounds.)

- Cure & Smoke for Bacon **
- Sliced Fresh Side (Additional \$5.00/slab)
- Whole Belly, unsliced
- Add to Ground *

LOIN CUTTING INSTRUCTIONS - Which do you prefer, loin roasts or pork chops?

(Loin roasts & chops come from the same area. If you're only getting 1/2 of a hog, you must choose which one you prefer.)

- Loin Roasts
- Tenderloins Pulled
- Pork Chops
 - Chops # ___ per package.
 - Chops are cut
 - 3/4 inch thick.
 - 1 inch thick
 - 1 ¼ inches thick
 - 1 ½ inches thick

- Add to Ground *
- I have special instructions for the loin. (Please write out below)



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Baby Back Ribs are only available if you get boneless chops. Would you like the baby back ribs? *

- Yes, I would like back ribs and boneless chops
- No, leave my chops bone-in
- I am getting a whole hog and want back ribs / boneless chops from one side and bone-in chops from the other side.
- Add to Ground *

Would you like the Sirloin Chops?

(Sirloin chops have a large bone in the center of them. There is an equal ratio of bone to meat, so some prefer to have the sirloin chops added to their ground. This also means there will be NO loin roast.)

- Yes, I'd like the Sirloin Chops
- No, add the sirloin chops to ground*

Would you like Cured & Smoked Chops or Canadian Bacon?

(On average, a 1/2 hog yields 12-14 pounds of chops.)

- Yes, cure & smoke the chops **
- Yes, but only cure & smoke 1/2 of the chops. **
- Yes, cure & smoke the loin roast for Canadian Bacon. **
- Yes, but only cure & smoke 1/2 of the loin roast for Canadian Bacon. **
- No, I don't want to cure and smoke any of the loin area.

Anything else we should know about your preferences for the LOIN?

(Leave this field blank if you don't have any additional instructions.)



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SHOULDER CUTTING INSTRUCTIONS - Check your selections. Multiple selections are allowed.

(Shoulder roasts, having a good meat to fat ratio, are perfect for pulled pork. These roasts are often referred to as 'Boston Butt' or 'Butt' roasts. A 1/2 hog on average yields three 4 lb bone-in shoulder roasts.)

- Shoulder (Blade) Roasts, bone-in
- Blade Steaks, bone-in
- I don't want blade roasts. Add them to ground. *

Anything else we should know about your preferences for the SHOULDER?

(Leave this field blank if you don't have any additional instructions.)

JOWL CUTTING INSTRUCTIONS

- I'd like the jowl meat kept separate.
- No, add the jowl to ground. (It adds approximately 2 lbs to ground.) *

HOCKS & SHANKS INSTRUCTIONS

(Braise these low and slow for the meat in the bone work to separate from the bone. Much meat is lost if you choose to trim these out for ground.)

- Yes, I'd like the hocks & shanks left fresh
- Yes, I'd like the hocks & shanks cured & smoked **
- No, add the hocks & shanks to ground. *



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GROUND INSTRUCTIONS - Check your selections. 2 selections are allowed at the below prices. 3 or more selections are allowed at the Variety Price of \$3.99/lb.
(It's reasonable to plan on 10 pounds of ground from a 1/2 hog.)

- Unseasoned Ground Pork, Bulk
 - 1lb packages
 - 2lb packages
- Ground and Seasoned Sausage (Breakfast), Bulk - A \$1.69 per pound processing charge applies.
- Ground and Seasoned (Breakfast) Sausage Links - A \$3.79 per pound processing charge.
- Farmers – Smoked Brats - A \$3.39 per pound processing charge applies.
- Fresh Brats - A \$3.09 per pound processing charge applies.
- Variety – 3, or more, of the above ground choices - A \$3.99 per pound processing charge applies.

Anything else we should know about your preferences for the GROUND?
(Leave this field blank if you don't have any additional instructions.)

OFFAL & ODD-BITS INSTRUCTIONS

Check your selections. Items in a condition unhealthy for human consumption will be disposed of.

- Heart
- Liver
- Tongue
- Kidney
- Kidney Fat (keep fats separate)
- Back Fat (keep fats separate)
 - Check this box if you'd like the fat ground. (Additional \$1.39/lb)
- Neck Bones
- Soup Bones
- Return to SpringWolf Farms all the offal & odd-bits I don't want.