## **Standard Cuts & Options**

- Front Shoulder
  - Our Standard Choice: 3 pound bone-in roasts
  - Common Options:
    - Pork steaks if desired cut to 3/4" thick, bone-in, 2/pkg
    - Larger "Boston Butt" or "Picnic Shoulder" style roasts
- Ham
  - o Our Standard Choice: cured & smoked, bone-in
  - Common Options:
    - Left whole (approx. 10 lbs) if cooking for a group
    - Halved for a normal meal with left overs
    - Can be left fresh (not cured and smoked)
    - If ordering a whole hog, you may prefer to grind one ham and get more sausage or ground pork.
- Hocks & Shanks (meaty portion just below the shoulder or ham)
  - Our Standard Choice: bone-in for roasting, braising and soups
  - Common Options:
    - Cured & smoked
    - Added to ground ask them to save the bones for stock or dogs!
- Chops
  - Our Standard Choice: Iowa cut (1.25 to 1.5" thick), bone-in, 2/pkg
  - Common Options:
    - Thinner cut chops (.75 to 1")
    - Boneless loin and baby back ribs
    - Bone-in loin roasts
- Ribs
  - Our standard choice: bone-in country style and spare ribs
  - Common Options:
    - Baby Back (we prefer to get more bone-in chops)
    - St Louis Style spare ribs
- Pork Belly
  - o Our standard choice: cured & smoked bacon, 1lb pkg
  - Common Options:
    - Fresh pork belly
    - Bacon can also be made from the jowl if desired.
- Ground / Trim
  - Our standard choice: seasoned sausage or ground pork, 1lb pkg or links
  - A half hog share will likely have enough trim for one sausage option and two with a whole share.
  - Mossycup Farms Signature Sausages including chorizo, maple breakfast sausage, Italian and traditional bratwurst are available with custom shares.
- Lard
  - Our standard choice: ground with leaf lard kept separate, ready to render at home in 5lb bags
    Rendering instructions can be found in the "How To" section of our farm blog.
  - Common Options:
    - Have the locker render it for you
    - Pork fat is an excellent addition to lean beef or ground deer meat and sausages!
- Organs & Bones
  - Our Standard Choice: save and package organs individually, request that all large bones be saved