

Fisher Packing Company Custom Pork Processing Options

<u>Loins</u>

Regular cut for pork chops is $\frac{1}{2}$ " thick or as otherwise specified

<u>Regular Cut:</u> Pork Chops If Boneless	<u>Different Options:</u> Bone-In or Boneless, Sausage Roast for baking, Sliced (Butterflied or Single Sliced), Tenderized, Sausage
Sirloin Roasts	Roasts, End Chops, Cutlets, Sausage
Country Style Ribs	Bone-In or Boneless Chops, Sausage
<u>Ribs & Shoulders</u>	
<u>Regular Cut:</u> Spare Ribs	<u>Different Options:</u> Split or whole, Sausage
Shoulders	Pork Steak, Shoulder Roasts, Pork Cutlets, Sausage
Hams	
<u>Regular Cut:</u> Hams If Fresh If Smoked	<u>Different Options:</u> Fresh or Smoked, Sausage Roasts or Pork Cutlets Whole or Halves for baking Sliced for Steaks & Portions
Hocks	Fresh or Smoked, Sausage
<u>Sides & Jowls</u>	
<u>Regular Cut:</u> Side	<u>Different Options:</u> Bacon or Fresh Side, Sausage
lwoL	Jowl Bacon, Sausage
Sausage & Lard	
Regular Cut: Sausage	<u>Different Options:</u> Bulk, Patties, Stuffed, Brats or Smoked Sausage

Sausage Seasoning

Lard

Yes or No

Regular, Country Style or None