

Pork Cut Instructions Cheat Sheet

- Front Shoulder
 - 3 pound bone-in roasts
- Ham
 - Cured & Smoked, bone-in (halved if you'd prefer 5 pound and whole if 10 pound)
- Hocks & Shanks (meaty portion just below the shoulder or ham)
 - Bone-in, fresh
 - Or bone-in, cured & smoked if you'd like ham flavor
- Chops
 - Iowa cut, bone-in, 2 per package
- Ribs
 - Bone-in country style and spare ribs
- Pork Belly
 - Cured & smoked bacon, 1 pound packages
- Ground / Trim
 - Seasoned sausage (you choose which sausage seasoning) or unseasoned ground pork, 1 pound packages
 - A half hog share will have enough trim for one sausage/ground 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
 - Ground with leaf lard kept separate in 5lb bags. Be sure to ask them to save the back fat if you'd like that! Rendering instructions can be found in the "How To" section of our farm blog.
 - OR - - Have the locker render the lard for you
 - Pork fat is an excellent addition to lean beef or ground deer meat and sausages!
- Organs & Bones
 - Save and package organs individually, request that as many large bones be saved as possible