



Cut Sheet FAQ

● **I've never done this before! Where do I start?**

You're in the right place! This document should answer most of your questions about filling out the cut sheet. There is a question here for each section of the cut sheet. As you fill out the cut sheet, you should have a minimum of one check box marked per section. For example, you should have something marked in Amount, Price Plan, Shoulder, etc. There is a sample cut sheet at the end of this FAQ to help you. If you still have questions after reading this document, please feel free to email us. We are here to help make sure you get what you want!

● **Do I have to get all the cuts on the sheet?**

No! If there is something you don't want, you can select the check box to send it to sausage. If you do not want ground pork, ground sausage, or link sausage simply write "N/A" in the section you do not want.

● **I want a Boston butt, roast, and steaks. Can I do that?**

A whole hog has two butts and two roasts; your steaks will come from the roast area. If you are purchasing a half hog you can get one butt and one roast OR one butt and steaks. If you are purchasing a whole hog you can get two butts and two roasts OR two butts and steaks. If you would prefer a smaller butt you can write the weight in beside the Boston Butt selection. We recommend a 4-6 pound butt so that you have some extra trim for sausage. If you would like to increase your amount of sausage, we highly recommend only choosing one large cut from this area so that the rest of the meat can be made in to sausage.

● **The ham selections overwhelm me. What do they mean and how do you suggest I order my ham?**

A whole hog has 2 hams. A typical whole ham when not cut in half is 15 pounds or more! When you cut them in half to make them smaller, a whole hog will have 4 hams and a half hog will have 2 hams. We suggest having your hams cut in half and limiting them to 4-6 pounds each so that they're easier to cook. Of course if a larger ham is your preference, then simply check the box for "whole ham." We recommend having your ham sea-salt cured and smoked if you plan on cooking it in the oven or Crockpot. This will give it great flavor! If you would prefer to cure and smoke your own ham, then check "fresh" and "not smoked." A fresh ham will taste more like roast unless it is placed in a brine or your own homemade seasoning salt rub.

● **What's the difference in fresh versus sea-salt cured bacon?**

Fresh bacon will not be cured in any way. Unless you cure it on your own using salt, it will taste more like "meat strips" and less like bacon. We recommend that you have your bacon sea-salt cured so that it will taste like the bacon you're expecting.

● **Should I get my bacon smoked?**

We always recommend that you get your bacon smoked for richer flavor. Slasham uses a traditional smoker, not imitation smoke flavoring, so your bacon will have a fantastic taste!

● **What does preferred number of chops mean? What should I choose for my chop selection?**

The average whole hog will have 30-40 chops and a half hog will have 15-20 when cut .75" thick. If you would like the most amount of chops possible, then leave the preferred number section blank. However, if you would like a smaller amount so that more of your chops can go to sausage, write the number of chops you would prefer in the blank. We recommend having your chops cut with the bone in for richer flavor, but that is absolutely up to your preference. We also recommend packaging them 1 or 2 per pack; packaging more than 2 chops in one pack can compromise your seal.

● **How big is the tenderloin and how many can I get?**

One whole hog has 2 tenderloins that average 1 pound each. The tenderloin comes from the same section as the chops. Selecting a tenderloin will decrease the maximum amount of chops you get back.

● **I want plenty of sausage! How can I get that?**

In both half and whole hog orders we recommend limiting your amount of large cuts to get more sausage. Our hogs are very lean and will yield less than 5 pounds of ground meat on a whole hog if you select all of your large cuts. We suggest choosing either a butt or roast (not both) and trimming down your half hams to 4-5 pounds to get more sausage. This will allow for around 30 pounds of ground meat on a whole hog. Ground meat can be made in to just ground pork, or sausage. To get the most amount of sausage possible, you can turn the whole hog in to sausage. You can only get sausage links on a whole hog since it requires 25 pounds minimum, unless you turn all of your big cuts on a half hog in to sausage. We recommend choosing either link sausage or breakfast sausage, depending on your cooking preferences.

● **I don't want any sausage, what do I do?**

In order to limit the amount of ground that is left over, select as many large cuts as possible for a half or whole hog.

● **What's the difference in fresh ground and breakfast sausage?**

Fresh ground is not seasoned and has the same consistency as ground beef. It comes in one-pound packages. We highly recommend trying fresh ground pork because it makes fantastic burgers! Breakfast sausage also comes in one-pound packs but is seasoned to use as breakfast patties, sausage balls, gravy, or in your favorite breakfast casserole recipe.

● **Do I have to get link sausage?**

Not at all! If you do not want link sausage, simply write N/A in this space.

● **What link sausage flavor do you recommend?**

The link sausage absolutely depends on your flavor preferences. Bratwurst and Italian are both good mild choices, while Chorizo is a smokier spice. Remember that link sausage requires a minimum of 10 pounds, which is only available when very few or no large cuts are selected.

Still unsure about how to fill out your cut sheet?

View our half hog and whole hog sample sheets on the next page.