

## Hog Cut Sheet

Marble City Meats  
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Name \_\_\_\_\_  
 Phone Number: \_\_\_\_\_  
 Date: \_\_\_\_\_  
 Harvest Date: \_\_\_\_\_



Hang weight \_\_\_\_\_  
 USDA \_\_\_\_\_  
 Custom \_\_\_\_\_

USDA Processing \$50 Kill Fee and \$0.75 per lb on hanging weight  
 Custom Processing \$50 Kill Fee and \$0.55 per lb on hanging weight

Animal ID		Packaging	Price
Offal	Liver Heart Tongue Kidneys		
Head	Ears Head Tail Skin		
Bones			
Leaf Fat			
Back Fat			
Jowl	Grind or smoked and sliced Reg Cure or Sea Salt		
Tenderloin	Leave in for T Bone Chops or Pull		
Butts	Grind or Butt Roast Lbs or Shoulder Bacon Reg Cure or Sea Salt		
Shoulder	Grind or Picnic Roast Lbs		
Hams	Grind or Ham Steak Or Whole Smoked Ham or Sliced Smoked Ham Reg Cure or Sea Salt How Thick?		
Belly	Reg Cure or Sea Salt Smoked Fresh Belly		
Ribs	St Louis Full Spare Max Bacon or Meaty Ribs		
Hocks	Grind or smoked Reg Cure or Sea Salt		
Rib Loin	Bone in or Bone less How Thick? 3/4 in 1 in 1/14in 1 1/2 in		
Center loin	Bone in or Bone less How Thick? 3/4 in 1 in 1/14in 1 1/2 in		
Sirloin	Bone in or Bone less How Thick? 3/4 in 1 in 1/14in 1 1/2 in		

**Sausages \$1.50 a lb for linked sausages**

	Amount	Amount	Amount
Mild Bfast		Jalapeno Brats	
Maple Bfast		Chorizo	
Hot Bfast		Mild Italian	
Brats		Spicy Italian	
		Smoked Andouille	
		Mild Smoked	
		Hot Smoked	
		Polish Kielbasa	

Notes