

# Okoboji Organics



## Pork Cutting Sheet

Have questions? Contact us:  
[OkobojiOrganics@gmail.com](mailto:OkobojiOrganics@gmail.com)  
 585-944-2503

### Customer

Name:           Your Name Here          

(Person actually receiving meat)

### Phone

Number:           Your Phone Number          

### Special Instructions:

- Please use celery powder for ham and bacon curing.
- Please no MSG.
- Please use organic spice mix when available for sausage.

Do you want a farm name on the packages? Yes or No

If yes, what name? Okoboji Organics

Do you want a weight on the packages? Yes or No

Chop/Steak thickness: 1" (recommended 1" (Iowa cut is 1.5"))

Roast weight: 3lbs (recommend 3-4#)

### Story City Locker

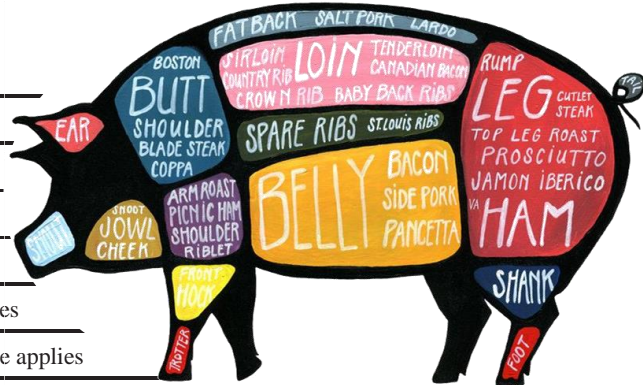
Either call 515-733-6328

Or submit your cut specifications online

[ONLINE CUT SHEET](#)

Questions?

[info@storycitylocker.com](mailto:info@storycitylocker.com)



REAR LEG HALF 1 / HALF 2			
<input checked="" type="checkbox"/> Bone In	<input type="checkbox"/> Boneless	<input type="checkbox"/> x	Fresh Roasts (3lb each)
<input type="checkbox"/> Bone In	<input type="checkbox"/> Boneless	<input type="checkbox"/>	Fresh Leg Steaks
<input type="checkbox"/> Bone In	<input type="checkbox"/> Boneless	<input type="checkbox"/>	Cured & Smoked Ham - A \$1.50 per lb fee applies
<input type="checkbox"/> Bone In	<input type="checkbox"/> Boneless	<input type="checkbox"/>	Cured & Smoked Ham Steak - A \$1.50 per lb fee applies
<input type="checkbox"/> Bone In	<input checked="" type="checkbox"/> Boneless	<input type="checkbox"/> x	Cured & Smoked Shaved Deli Ham - A \$1.50 per lb fee applies
<input type="checkbox"/> Bone In	<input type="checkbox"/> Boneless	<input type="checkbox"/>	Add to Ground
SPARE RIBS HALF 1 / HALF 2			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	St Louis-Style Spare Ribs (good for the grill)
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> x	Cut the rack in half for Spare-Riblets (good for the crockpot)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Add to Ground
BELLY HALF 1 / HALF 2			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Fresh Belly, Whole or Half
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sliced Fresh Side, Whole or Half
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cured & Smoked Bacon, Unsliced - A \$1.85 per lb fee applies
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> x	Cured & Smoked Bacon, Sliced - A \$1.85 per lb fee applies
LOIN HALF 1 / HALF 2			
<input checked="" type="checkbox"/> Bone In	<input type="checkbox"/> Boneless	<input type="checkbox"/> x	Pork Chop (1" cut, unless otherwise specified. 'Iowa' is a 1.5" cut.)
<input type="checkbox"/> Bone In	<input type="checkbox"/> Boneless	<input type="checkbox"/>	Loin Roast / (Canadian Bacon will leave you 1 roast per half)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cure & Smoke a roast for Canadian Bacon (A \$1.85 per lb fee applies)
<input type="checkbox"/> Sirloin	<input type="checkbox"/>	<input type="checkbox"/>	Sirloin Chops typically have as much bone as meat.
SHOULDER HALF 1 / HALF 2			
<input checked="" type="checkbox"/> Bone In	<input type="checkbox"/> Boneless	<input type="checkbox"/> x	Boston Butt Roasts / (Cottage Bacon will reduce your roasts.)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Shoulder Steaks
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Cure & Smoke for Cottage Bacon (A \$1.85 per lb fee applies)
JOWL HALF 1 / HALF 2			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Fresh Jowl, Whole
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> x	Cure & Smoke for Jowl Bacon ? (A \$1.85 per lb fee applies)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Add to Ground
HOCKS HALF 1 / HALF 2			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Fresh Hocks
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> x	Cured & Smoked (A \$1.85 per lb fee applies)
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Add to Ground

## GROUND

There are a lot of options here and Story City would like you to prioritize 3 items. They may only have enough to do one, but if you have enough ground, they will work through your other preferences. I typically get a mix of ground pork and sweet Italian sausage and breakfast sausage if there is any ground left. If you want more sausage, consider grinding a shoulder roast, jowl, ham roast, etc. for more sausage and ground pork. Because they have to meet a sausage minimum, they will make the sausage first & ground pork will be the remaining.

### CHOOSE ONE COLUMN & 1 seasoned product/half pig.

#### Bulk options:

Unseasoned Bulk Ground (1 lb packages) - No Charge  
1/4 LB Pork Patties - \$0.85/lb  
1/3 LB Pork Patties - \$0.85/lb  
1/2 LB Pork Patties - \$0.85/lb  
2 Ounce Sliders - \$0.85/lb  
Breakfast Sausage - \$0.85/lb  
Green Onion Sausage - \$0.85/lb  
Sweet Italian Sausage - \$0.85/lb  
Hot Italian Sausage - \$0.85/lb  
Bratwurst (Bulk) - \$0.85/lb  
Spicy Chorizo - \$1.25/lb

#### Seasoned Links or Patties (Starting at \$0.85/lb)

Breakfast  
Green Onion  
Sweet Italian  
Bratwurst  
Spicy Chorizo (add \$0.40/lb)  
Bratwurst w with Cheddar Cheese (add \$1.00/lb)  
Bratwurst with Cheddar Cheese & Jalapeno Pepper (add \$1.25/lb)

### ADDITIONAL COMMENTS ON CUT SHEET:

#### Please make a special note if you would like Organs:& Bones

Heart  Tongue  Kidneys  Liver  Trotters  Bones  Back Fat

Leaf Lard: Yes  No

## What will I get?

### Meat from a typical half pig (250 – 270lb live) approx:

- 12-14 lbs pork chops
- 2 packages spare ribs (1.5 lbs ea.)
- 3 shoulder roasts (4 lbs ea.)
- 2 hocks
- 1 fresh ham (15-18 lbs) or x lbs sliced deli ham
- 8-10 lbs belly
- 8-15 lbs ground (can specify to make into sausage or grind more cuts from above to add to your ground amount)