



Fisher Packing Company

Custom Pork Processing Options

Loins

Regular cut for pork chops is ½" thick or as otherwise specified

Regular Cut:

Pork Chops
 If Boneless
Sirloin Roasts
Country Style Ribs

Different Options:

Bone-In or Boneless, Sausage
Roast for baking, Sliced (Butterflied or Single Sliced), Tenderized, Sausage
Roasts, End Chops, Cutlets, Sausage
Bone-In or Boneless Chops, Sausage

Ribs & Shoulders

Regular Cut:

Boston Butt
Spare Ribs
Shoulders

Different Options:

Can be left whole
Split or whole, Sausage
Pork Steak, Shoulder Roasts, Pork Cutlets, Sausage

Hams

Regular Cut:

Hams
 If Fresh
 If Smoked
Hocks

Different Options:

Fresh or Smoked, Sausage
Roasts or Pork Cutlets
Whole or Halves for baking
Sliced for Steaks & Portions
Fresh or Smoked, Sausage

Sides & Jowls

Regular Cut:

Side
Jowl

Different Options:

Bacon or Fresh Side, Sausage
Jowl Bacon, Sausage

Sausage & Lard

Regular Cut:

Sausage
 Seasoning
Lard

Different Options:

Bulk, Patties, Stuffed, Brats or Smoked Sausage
Regular, Country Style or None
Yes or No