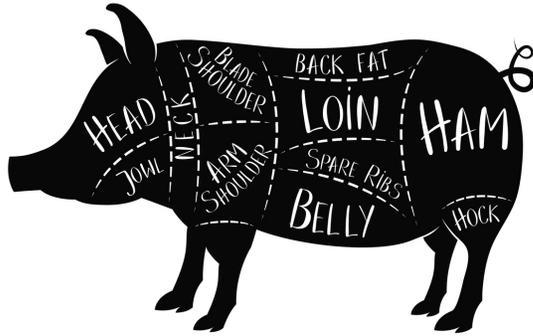


STORY CITY LOCKER



515-RED-MEAT / 515-733-6328

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Custom Processing is easy!

For pork processing, there are many decisions to make, but the choices aren't hard.

You know what you like!

It's easy to have premium dry aged meat custom tailored into cuts specific for you and your family's unique preferences.

Card by card, this deck keeps it simple *and* easy.

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How to use this deck.

Print the sheets, cut them into four quarters, and sort them into numerical order (using the numbers in the top left corner.)

These cards represent the typical questions we ask when we gather cut instructions from a customer.

Check boxes allow you to checkmark your preferences.

They are basically, in sum, our online cut instructions form.

*Store in an envelope or a card file to remember what you asked for.  
Record harvest quantities on them when you receive your processing.  
Make notes for changes you'll ask for next time.  
We hope you make them useful!*

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Notes:

A small 7 cubic foot chest freezer will easily fit both a 1/4 beef and a 1/2 pig at the same time.

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### REAR LEG (HAM)

12-15 Pounds,  
*is a reliable amount to plan for per 1/2.*

Up to 2 Selections Per 1/2 Pig:

Lean

Needs TLC:

- Marinade
- or, Stew
- or, Crock Pot
- or, Tenderize
- or, Cure & Smoke (Ham)

*This muscle group moves a lot, so it's a tougher cut of meat.*

Roasts

Leg Steaks, 1"

Cure & Smoke  
Additional Charge

Grind

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### BELLY

8-10 Pounds,  
*is a reliable amount to plan for per 1/2.*

Cuts from the Belly include:

- Spare-ribs and,
- Fresh Side (Uncured Bacon) or,
- Cured & Smoked Bacon

Spare-ribs  
 St. Louis Style  
 Riblets

Fresh Side

Cured & Smoked Bacon  
Additional Charge

Grind

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### LOIN

12-14 Pounds,  
*is a reliable amount to plan for per 1/2.*

Cuts from the Loin include:

- Back Ribs
- Loin Chops  
Boneless if you want Back Ribs
- Or,
- Loin Roast  
Boneless if you want Back Ribs
- Or,
- Cure & Smoke for Canadian Bacon

Back Ribs

Chops, 1"  
 Iowa Chops, 1.25"

Loin Roast, Bone In

Loin Roast, Boneless

Cure & Smoke  
Additional Charge

Grind

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### BACK SHOULDER

12-14 Pounds,  
*is a reliable amount to plan for per 1/2.*

Cuts from the Shoulder include:

- Shoulder Steaks
- Or,
- Roasts  
*These are known in markets as Boston Butt Roasts*
- Or,
- Cure & Smoke for Cottage Bacon

Steaks, 1"

Roast, Bone In

Roast, Boneless

Cure & Smoke  
Additional Charge

Grind

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### ARM SHOULDER

The Arm Shoulder is recommended for ground.

Grind

Or, Cure & Smoke for 'Picnic Ham'

Cure & Smoke  
Additional Charge

*Arm Shoulder meat is tough.*

*Opting out of Cured & Smoked Arm Shoulder Ham allows for more ground.*

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### JOWL

2 Pounds  
*is a reliable amount to plan for per 1/2.*

Grind

Or, Cure & Smoke for Jowl Bacon

Cure & Smoke  
Additional Charge

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### HOCKS

4 Pounds  
*Is a reliable amount to plan for per 1/2.*

Fresh Hocks

Hocks are mostly bone, and require TLC:

- Braise
- or, Crock Pot

Cure & Smoke  
Additional Charge

*Cure & Smoke them for Ham Hocks. Fresh or cured & smoked, they are great for slow cooking in soup.*

Grind

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### ROAST SIZING

Standard Size, 2.5-3 Pounds

2.5-3 lbs

3-5 lbs

Consider that smaller roasts will require more packaging material. Fees may be added.

1.5-2.5 lbs

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CHOPS / STEAKS  
PACKAGING



Standard Package, 2 Per

- 2 per package
- 3 per package
- 4 per package

More packaging material will be required. Additional fees will be added.

- 1 per package

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STEW and/or FAJITA MEAT



3 Pounds

*is a reliable amount to request per 1/4.*

- Stew

- Fajita

*More than 3 pounds per 1/2 pig reduces your quantity of roasts from the Rear Leg, Back Shoulder, and Arm Shoulder.*

- \_\_\_\_\_ lbs  
*Ask for more or less than 3 lbs.*

- Prioritize over ground.

- NONE

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GROUND



Standard Package, 1 Pound

- 2 per package
- 3 per package
- 4 per package

- 1 per package

Consider, more packaging will require additional fees.

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GROUND



How much ground will there be?

The amount of ground you take home tells a story about the carcass.

A higher muscle to fat ratio yields more ground.

Fat isn't all bad; it adds flavor and tenderness.

Pork breeds vary widely regarding the fat to muscle ratio.

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### GROUND into PATTIES

Standard Package, 4 Per

1/4 lb patties

Additional Patty Charges Apply

1/3 lb patties

A 10 Pound Minimum Applies  
(or a ratio of the total ground)

1/2 lb patties

10 lb minimum

2 ounce patties

Or,

1/4th  1/2  3/4ths  All

NONE

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### GROUND into VALUE ADD

Value Add Products include:

Ask for options.

- Fresh Seasoned Products
  - Additional charges and minimums apply.
  - Two bulk recipes per 1/2 is a reliable request.
- Smoke House Products
  - Additional charges and minimums apply.
  - Ground Smoke House products are limited to whole carcass processing.

> ie. Breakfast Sausage

> ie. Hotdogs

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### OFFAL

Items in unhealthy condition for human consumption will be disposed of.

Dispose of it all.

Heart

Liver

Tongue

Kidney

Kidney (Leaf) Fat  Grind

Back Fat  Grind

Neck Bones

All Bones

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### WHAT TO EXPECT

Great tasting dry-aged pork!

Wet-aged market pork is broken down immediately and is commonly injected to improve flavor and texture.

Dry-aged pork has a unique flavor and texture that only care and carcass aging creates.

The meat industry's recommendation for dry aged pork is 4 to 10 days of aging.

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