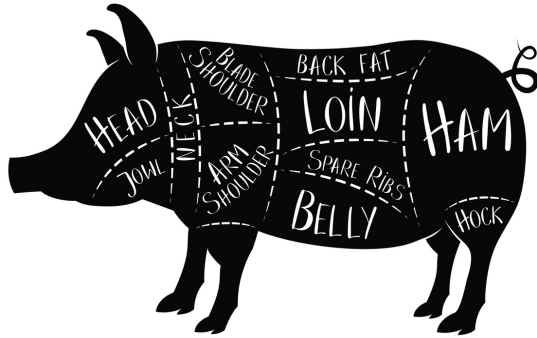


STORY CITY LOCKER



515-RED-MEAT / 515-733-6328

www.storycitylocker.com

1



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.

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

2



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!*

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

3



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.

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

4



REAR LEG (HAM)

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

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.

Up to 2 Selections Per 1/2 Pig:

- ☐ Roasts
- ☐ Leg Steaks, 1"
- ☐ Cure & Smoke
Additional Charge
- ☐ Grind

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

5



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

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

6



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

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

7



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

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

8



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.

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

9



JOWL

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

☐ Grind

Or, Cure & Smoke for Jowl Bacon

☐ Cure & Smoke
Additional Charge

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

10



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

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

11



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

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

12

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

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

13

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

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

14

GROUND



Standard Package, 1 Pound

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

- ☐ 1 per package

Consider, more packaging will
require additional fees.

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

15

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.

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

16



GROUND into PATTIES

Standard Package, 4 Per

☐ 1/4 lb patties

Additional Patty Charges Apply

☐ 1/3 lb pattiesA 10 Pound Minimum Applies
(or a ratio of the total ground)☐ 1/2 lb patties☐ 10 lb minimum

Or,

☐ 2 ounce patties☐ 1/4th ☐ 1/2 ☐ 3/4ths ☐ All☐ NONE

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

17



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.

> ie. Breakfast Sausage

- Smoke House Products

- Additional charges and minimums apply.
- Ground Smoke House products are limited to whole carcass processing.

> ie. Hotdogs

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

18



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

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

19



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.

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

20



WHAT TO EXPECT

You're considered the owner of your carcass share once the livestock arrives at the Locker.

The Farmer is paid directly by you for the carcass. We invoice you only for the processing.

Give us your cut instructions before the livestock arrives and you'll receive a discount on your invoice.

Harvesting through invoicing is a 10-14 day process for pork.

Once complete, plan to pick up your finished processing within four days to avoid storage charges.

515-RED-MEAT / 515-733-6328

www.storycitylocker.com

21



WHAT TO EXPECT

Story City Locker's average pork carcass weighs 230 pounds. This varies significantly by breed though.

Typical Iowa pork carcass tends to yield 55-65% of the weight into packaged products. Things that impact yield:

- **Fat / Meat Ratio** *A high fat ratio lowers yield, but adds flavor and tenderness.*
- **Bone-in Selections** *Bone marrow adds great flavor during cooking.*
- **Pork Breed** *Some breeds grow easier than others in our Northern climate.*
- **Retained Offal** *There are fun websites and cookbooks devoted to offal!*
- **Length of Dry Aging** *Moisture weight evaporates during dry aging.*

515-RED-MEAT / 515-733-6328

www.storycitylocker.com