



Pork Cutting Instructions

Name on Pork: _____ Weight of Hog: _____

Circle Applicable: **Custom** **Sold from Stock** **Whole** **Side**

Name _____ Date _____

Phone _____

Special Orders: _____

Shoulders (Pork Butt):

- Roasts **or** Butt Chops **or** Sausage

Hams:

- Cured Ham Rsts (Bone in) **or** Ham Steaks **or** Fresh Leg Roasts **or** Sausage

Pork Chops: 3/4" or _____ 2/pkg **or** _____

- Fresh or Cured

Ribs: 1 strip per pkg **or** _____

- Whole or Cut in half

Bacon (Sliced & 1 lb/pkg): Yes **or** No

Roast Size: 3-4 lb/rst **or** _____

Pork Hocks Yes **or** No **Smoked?** Yes **or** No

Tail: Yes **or** No

Sausage (25 lb batch minimum): 1 kind only unless there is 50+ lb of trim.
Batch under 25 lb will still be charged as 25 lb or cuts from above will be used to bring it to 25 lb

- Plain
- Garlic
- Honey Garlic
- Italian Mild or Hot
- Breakfast
- Smoked

Curing Weight _____

Trim Weight _____

- 1-1 1/2 lbs/pkg **or** _____