



# Pork Cutting Instructions

Name on Pork: \_\_\_\_\_ Weight of Hog: \_\_\_\_\_

Circle Applicable:

**Custom**

**Sold from Stock**

**Whole**

**Side**

Name \_\_\_\_\_ Date \_\_\_\_\_

Phone \_\_\_\_\_

### 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** \_\_\_\_\_