



Pork Cutting Instructions

Name on Pork: _____ Weight of Hog: _____
 (Farmer/Owner's Name)

Circle Applicable: Custom Sold from ZCM ___ Whole Side

Name _____ Date _____

Phone # _____

Packaging Instructions:

Paperwrapped or _____

Sausage: 1 – 1.25 lb/pkg or _____

Chops: 3/4" or _____ 2/pkg or _____ Roasts: 3-4 lb/ea or _____

Cutting Instructions:

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: Fresh or Smoked

Ribs: Whole or Cut in half

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

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

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

Zehr's Use Only				
Curing:				
Total:				
Trim:				
Total:				