



### Pork Cutting Instructions

<b>To be filled out by plant:</b>	
Kill date _____	Weight: _____
Cut Date _____	Tag #: _____

Owner Name: _____	Phone Number: _____
Customer Name: _____	

	Side	Whole
<b>Chop Thickness:</b>	3/4"	1"
<b>Chops Per Pkg:</b>	1	2
<b>Grind (lbs per pkg):</b>	1lbs	1.5lbs
	2-3lbs	3-4lbs
		2lbs
		Other: _____

<b>Shoulder:</b>	Roast	Grind	
<b>Butt:</b>	Roast	Chops	Grind
<b>Loin:</b>	Bone-inRoast	Boneless Roast	Bone-in Chops
<b>Belly:</b>	**Smoked	Side Pork	Grind
<b>Ham:</b>	**Smoked	Fresh Ham Steaks	Fresh Roast
			Grind
<b>Hocks:</b>	Yes	No	
<b>Offal:</b>	Liver	Heart	Tongue
<b>Sausage:</b>	Mild	Medium	Hot
			Amount: _____
<b>Breakfast Sausage:</b>	Regular	Maple	Amount: _____
<b>Packaging:</b>	Vac-packed	Brown paper	

**\*Please note that Sausages & Breakfast Sausage are subject to an extra \$1.50/LB**

\*\*Customer is responsible for getting smoked