



www.cottonwood-farm.com  
Tel (256) 762-1760

# PORK CUTTING INSTRUCTIONS FORM

\* the most common cuts are highlighted \*

Date \_\_\_\_\_  
 Customer Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 City, State, Zip \_\_\_\_\_  
 Tel: / Email \_\_\_\_\_

**Order Quantity (Check one)**

Whole Hog      Half Hog  
 \$200 Deposit    \$100 Deposit

**Cut Options**

Hams  
 Shoulder  
 Sides  
 Jowls  
 Ribs  
 Loin  
 Tenderloin

NOTE: Tenderloin Not applicable if Bone-in Chops are selected

Backbone  
 Sausage  
 Sausage Package Size  
 Bone In  
 Boneless

**Other Items**

Liver

**Check One**

**Loin and steak thickness**

1/2"    3/4"    1"

**Circle one per row**

Cured/Sliced    Steaks  
 Roast            Steak  
 Cured/Sliced    Sausage  
 Cured/Sliced    Sausage  
 Whole            Regular Cut  
 Chops Bone-in    Boneless/Sliced  
 Whole            Sliced \_\_\_\_"  
 Sliced            Sausage  
 Mild              Medium  
 1 lb.              2 lb.  
 Porkchops  
 Loin-Boneless    Tenderloins  
 Whole            Sliced

**Package For:**    2,    3,    4

2lb    3lb

Sausage      Cutlets (Tenderized)  
 Boston Butt/Picnic    Sausage  
 Cut against bone      Sausage  
 Boneless Whole      Sausage  
 Sausage

Notes: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

\* WE NEED TO KNOW AT DROP OFF ANY ORGANS TO KEEP \*