

DATE

WEIGHT

**BUTCHERED BY: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

PRODUCER/FARM: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PORK CUTTING INSTRUCTIONS**

NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PHONE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ADDRESS:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**WHOLE HALF A B SPLIT SAVE FAT**

**Side A Side B**

**\_\_\_\_\_\_\_\_\_\_ BACON \_\_\_\_\_\_\_\_**

**\_\_\_\_\_\_\_\_\_\_ HAM \_\_\_\_\_\_\_\_\_**

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

**\_\_\_\_\_\_\_\_\_\_\_ TRIM \_\_\_\_\_\_\_\_\_\_**

**Side (Belly)**

Fresh Cured

Slab Bacon

Sliced Bacon

Thick Med

Thin

**Pork Sausage** Bulk

Mild Medium

Patties \_\_\_\_

FRESH Links \_\_\_\_

Brats \_\_\_\_

**Fresh Ham Cured Ham**

Center Slice

**Center Slice ½**

Ham (whole)

Ham Hocks

Rump Portion

Chops per pkg

Roast Weight

Thickness

**Loin**

Chop

Roast

Roast

**Shoulder**

Steaks

Roast

Country Ribs

**NOTICE:** Please be prepared to pick up your order ***within 7 business days*** from the day you are called. A ***$25.00 storage fee*** with be applied at that time and you will be billed an additional ***$10.00 per day*** after that.

**After 30 days any remaining product will be considered abandoned.**

**Unless prior arrangements have been made.**

**SIGN:**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **DATE:**\_\_\_\_\_\_\_\_\_\_\_\_

**# of BOXES # of BAGS**

**# of CURED/SMOKED BAGS/BOXES**

**# of PARTS BOXES MARROW BONES**

**SECTION IN FREEZER TOTAL # of BOXES AND BAGS**

[Grab your reader’s attention with a great quote from the document or use this space to emphasize a key point. To place this text box anywhere on the page, just drag it.]