



# PORK CUTTING INSTRUCTIONS

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

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

WEIGHT




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

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

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

**WHOLE**

**HALF**

**A B SPLIT**

**SAVE FAT**

**Shoulder**

Steaks \_\_\_\_\_

Roast \_\_\_\_\_

Country Ribs \_\_\_\_\_

Chops per pkg \_\_\_\_\_

Roast Weight \_\_\_\_\_

Thickness \_\_\_\_\_

**Loin**

Chop \_\_\_\_\_

Roast \_\_\_\_\_

<b>Fresh Ham</b>	<b>Cured Ham</b>
Center Slice _____	
<b>Center Slice ½</b> _____	
Ham (whole) _____	
Ham Hocks _____	
Rump Portion _____	

<b>Side A</b>		<b>Side B</b>
_____	<b>BACON</b>	_____
_____	<b>HAM</b>	_____
_____	<b>TAG #</b>	_____
_____	<b>TRIM</b>	_____

**Side (Belly)**

Fresh \_\_\_\_\_ Cured \_\_\_\_\_

Slab Bacon \_\_\_\_\_

Sliced Bacon \_\_\_\_\_

Thick \_\_\_\_\_ Med \_\_\_\_\_

Thin \_\_\_\_\_

<b>Pork Sausage</b>	<b>Bulk</b>
Mild _____	Medium _____
	Patties _____
<b>FRESH</b>	Links _____
	Brats _____

**NOTICE:** Please be prepared to pick up your order *within 7 business days* from the day you are called. A **\$25.00 storage fee** will 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**