

Pork Cut Sheet

Customer Number:	Name:	Phone:
	Address:	Cell:
		Work:

DATE: _____	WHOLE	HALF	WEIGHT _____
Fresh Pork Chops >>OR>> Cured Chops (circle/highlight)			Trim Choices: (circle/highlight) *Choose only 1 option!!
Pork Steaks			
Fresh Ham			*Ground Pork
Cured Ham			*1# Tubes
Cutlets			OR
			**Patties (20lb min./add't fee)
Boston Butt Roasts >>OR>> Cured Shoulder Bacon			*Sausage
Fresh Side Meat >>OR>> Cured Bacon (circle/highlight)			*1# Tubes
Cured Hocks			OR
Pork Roast			**Patties (10lb min./add't fee)
Spare Ribs			*Bacon Burger (additional fee)
Lard			*1# Tubes
			OR
			**Patties (20lb min./add't fee)
Heart - Yes / No Liver - Yes / No Tongue - Yes / No *Need to know <u>prior</u> to slaughter!			
Extras/Comments:			*If not enough weight for patties, tubes will be substituted automatically.

Producer Name / #:

Tag # / Marking:

Pork Cut Sheet Instructions

Customer Number:	Name:	Phone:
	Address:	Cell:
		Work:

DATE: _____	WHOLE	HALF	WEIGHT _____
Fresh Pork Chops >>OR>> Cured Chops (circle/highlight) *Option for both only available on a whole hog ½ & ½		Thickness / # per package	Trim Choices: (circle/highlight) *Choose only 1 option!!
Pork Steaks		Thickness / # per package	
Fresh Ham >>OR>> Cured Ham >>OR>> Cutlets *Whole Hogs have <u>2</u> Hams & ½ Hogs have <u>1</u> ham *More than 1 option only available on whole hogs! *1 ham = 1 option!!!		Ham #1: Fresh/Cured Whole-1/2-Roasts-Steaks Ham #2: Fresh/Cured Whole-1/2-Roasts-Steaks Cutlets: Ham#1-Ham#2-Both	*Ground Pork
			*1# Tubes
			OR
			**Patties (20lb min./add't fee)
Boston Butt Roasts >>OR>> Cured Shoulder Bacon (circle / highlight) *1 option only!			*Sausage
Fresh Side Meat >>OR>> Cured Bacon (circle/highlight)		Side Meat = Whole / Sliced	*1# Tubes
Cured Hocks		Yes/No	OR
Pork Roast		2-3lb or 3-4lb each	**Patties (10lb min./add't fee)
Spare Ribs		Yes/No	*Bacon Burger (additional fee)
Lard		# of pkgs. - lbs./pkg - grind?	*1# Tubes
			OR
			**Patties (20lb min./add't fee)
Heart - Yes / No Liver - Yes / No Tongue - Yes / No *Need to know <u>prior</u> to slaughter!			*If not enough weight for patties, tubes will be substituted automatically.

*Additional costs for: anything cured, de-boning chops, patties, individual packaging, vacuum sealing trim, any cuts not listed, offal's, cutlets, slicing, lard, and any extras. See price sheet for more information.