



PORK CUTTING SHEET (Office use only) Tag

Name: _____

Address: _____

Phone number: _____

☐ Whole Pig ☐ Half Pig ☐ Quater pig

Ham : Fresh or Smoked _____

(Circle one)

☐ Center steaks/Ham on each side

☐ One ham/rest steaks

☐ All steaks & no ham

☐ All Ham & no steaks

Bacon: (If not smoked will be pork belly)

Shoulder :

Fresh: _____ Fresh: _____

Smoked: _____ Smoked: _____

(SMOKE MEAT IS NOT DONE UNDER USDA)

(3-4 pounds is Standard Roast Size & (3/4" – 1" is Standard thickness) for options below

LOIN: (Circle one)

SIZE / PACKAGING:

- ☐ **Center Chops/Roast on each side** Roast size _____ Chops per package & thickness _____
- ☐ **One Roast & Rest chops** Roast size _____ Chops per package & thickness _____
- ☐ **All Chops & No Roasts** Chops per package & thickness _____
- ☐ **All Roast/No Chops** Roast size _____

Tenderloins: (circle one) Removed left whole **OR** Part of Loin Roast/
Chops

Pork Butts: (circle one) Country Ribs **OR** Roasts **OR** Some of Both.

Trim:

Please use the chart below. Be Sure to note 1st and 2nd Choice if requesting multiple flavors. only enough for 1st choice on whole pig unless you grind something else (ham or shoulder)

<u>Choice:</u>	<u>Flavor</u>	<u>Links</u>	<u>Bulk</u>	<u>NOTES:</u>
	Ground Pork			
	Breakfast			
	Hot Italian			
	Sweet Italian			

Bulk sausage add 0.99\$ LB

Sausage links add 1.75\$ per LB

(NO Heart, Liver, Tongue with Purchase of 1/2 Retail Pig)

Do you want: (Please circle) (Please Circle) Hocks: Yes / In Trim / Smoked **Kidney Fat:** Yes /
No **Head/Jowl:** Yes / In Trim / Smoked **Kidney:** Yes / No **Heart:** Yes / No **Back Fat:** Yes / No /
Smoked **Liver:** Yes / No
Feet: Yes / No