

PORK CUTTING INSTRUCTIONS

PURCHASED FROM _____ DATE _____

NAME OF BUYER _____ TELEPHONE _____

USDA RESALE YES _____ NO _____

WHOLE PIG _____ HALF PIG _____ WEIGHT _____

CUT _____ PAPER WRAP _____ VACUUM SEAL _____ FREEZE _____

PICK UP DATE _____

PORK LOIN: CHOPS _____ THICKNESS _____ NO. PER PACKAGE _____
and/or
ROAST _____ HOW MANY POUNDS _____

PORK SHOULDER: STEAKS _____ THICKNESS _____ NO. PER PACKAGE _____
and/or
ROAST _____ HOW MANY POUNDS _____

SPARERIBS _____

SAUSAGE:

_____ PLAIN (NO SEASONINGS) _____ COARSE GRIND _____ FINE GRIND

_____ BREAKFAST SAUSAGE (BULK ONLY) _____ LBS. PER PACKAGE

_____ ITALIAN SAUSAGE _____ BULK _____ HOT LINKS _____ MILD LINKS _____ LBS. PER PACKAGE

HAM:

_____ SMOKED _____ WHOLE _____ HALF _____ CENTER SLICES _____ ALL SLICED
_____ NO. PER PKG

_____ FRESH _____ WHOLE _____ HALF _____ CENTER SLICES _____ ALL SLICED

BACON:

_____ SMOKED _____ CHUNK _____ SLICED (Off) (On) RIND _____ LBS. PER PACKAGE

OR (Medium,Thick,Thin)

_____ FRESH SIDE PORK _____ CHUNK _____ SLICED (Off) (On) RIND _____ LBS./PKG.
(Medium,Thick,Thin)

HOCKS:

_____ SMOKED FEET _____ SAVE HEAD _____ SAVE

_____ FRESH SKIN _____ SAVE TONGUE _____ SAVE

_____ SAUSAGE FAT OR LARD _____ SAVE CHUNK _____ GRIND _____

LIVER: _____ SAVE HEART _____ SAVE

SMOKING: .75 per lb

PROCESSING: PAPER WRAP OR VACUUM SEAL * NO USDA RESALE ON PRODUCTS SMOKED