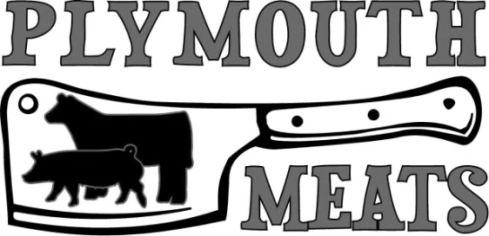
**6 Allread Dr, Terryville CT 06786**

**860-582-1500** [**plymouthmeats@gmail.com**](mailto:plymouthmeats@gmail.com)

[**www.plymouthmeats.com**](http://www.plymouthmeats.com)

**PORK CUTTING GUIDE**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_**

**SMOKING – Choose One: With Nitrates No Nitrates**

**Lower Shoulder Picnic Roast Weight \_\_\_\_**

**Country Style Ribs Number per pkg \_\_\_\_**

**Upper Shoulder Boston Butt Roast Weight \_\_\_\_**

**Blade Steak Thickness \_\_\_\_ Number per pkg \_\_\_\_**

**Hock Fresh Smoked Ground**

**Bacon Fresh Smoked**

**Slab \_\_\_\_\_\_\_\_\_ Sliced \_\_\_\_\_\_\_\_**

**Sparerib Whole Cut ½**

**Loin Roast Weight \_\_\_\_**

**Chops Thickness \_\_\_\_ Number per pkg \_\_\_\_**

**Ham Fresh Smoked**

**Whole Cut ½**

**Steak Thickness \_\_\_\_ Number per pkg \_\_\_\_**

**Trim Ground Weight per pkg \_\_\_\_**

**Sausage Weight per pkg \_\_\_\_**

**Breakfast Sweet Hot**

**\*Sausage will be Loose unless Noted\***

**Other Jowl \_\_\_\_\_\_ Leaf Lard \_\_\_\_\_\_ Back Fat \_\_\_\_\_\_**

**Feet \_\_\_\_\_\_ Bones \_\_\_\_\_\_**

**\*Cut Sheet due within two days of animal being delivered or will be cut to industry standard\***

**\*Product needs to be picked up within two weeks of notification or weekly storage will be charged\***