

Pierceton Foods Inc. Pork Cut Instructions

Name: _____ Farmer: _____ Phone: _____ Date of Drop Off: _____

☐ Whole Hog ☐ Half Hog ☐ All Ground - NO steak/roast/sides/hams/etc.

2 Sides per hog - if you ordered a whole hog please complete this entire form - if you ordered half of a hog you will only complete #1 in each section.

If this form is not completed and returned prior to processing, we reserve the right to make ALL decisions.

SHOULDER

#1 ☐ ADD TO GRIND

#2 ☐ ADD TO GRIND

*Shoulder steaks come from the Boston Butt, you cannot choose both steaks and butt roasts.

☐ Whole

☐ Boston Butt & Picnic Roasts _____ lbs/Roast

☐ Smoked Picnic

☐ Steaks & Picnic Roasts _____ lbs/Roast

☐ Smoked Picnic _____ Steaks/pkg 5/8 3/4 1

☐ Steaks (Roasts to grind) _____ Steaks/pkg 5/8 3/4 1

☐ Whole

☐ Boston Butt & Picnic Roasts _____ lbs/Roast

☐ Smoked Picnic

☐ Steaks & Picnic Roasts _____ lbs/Roast

☐ Smoked Picnic _____ Steaks/pkg 5/8 3/4 1

☐ Steaks (Roasts to grind) _____ Steaks/pkg 5/8 3/4 1

SIDES

#1 ☐ ADD TO GRIND

#2 ☐ ADD TO GRIND

☐ Bacon

☐ Fresh

☐ Blue Ribon

☐ Whole

☐ Maple

☐ Sliced

☐ Cracked Black Pepper

☐ Thick ☐ Regular ☐ Thin _____ #/pkg

☐ Bacon

☐ Fresh

☐ Blue Ribon

☐ Whole

☐ Maple

☐ Sliced

☐ Cracked Black Pepper

☐ Thick ☐ Regular ☐ Thin _____ #/pkg

LOIN

#1 ☐ ADD TO GRIND

#2 ☐ ADD TO GRIND

☐ Whole ☐ Halved ☐ Cut for Roasts

☐ Tenderloin: ☐ Whole ☐ Sliced

☐ Pork Chops Bone-In 5/8 3/4 1 _____ chops/pkg

☐ Fresh ☐ Smoked

☐ Pork Chops Boneless (Loin or Cubed Loin)

☐ Cubed 5/8 3/4 1 _____ chops/pkg

☐ Canadian Bacon: ☐ Sliced ☐ Chunk

☐ Whole ☐ Halved ☐ Cut for Roasts

☐ Tenderloin: ☐ Whole ☐ Sliced

☐ Pork Chops Bone-In 5/8 3/4 1 _____ chops/pkg

☐ Fresh ☐ Smoked

☐ Pork Chops Boneless (Loin or Cubed Loin)

☐ Cubed 5/8 3/4 1 _____ chops/pkg

☐ Canadian Bacon: ☐ Sliced ☐ Chunk

RIBS

#1

#2

☐ Spare Ribs

☐ Country Style Ribs

☐ Baby Back Ribs

☐ Spare Ribs

☐ Country Style Ribs

☐ Baby Back Ribs

Pork Cut Instructions

HAM

#1

☐

ADD TO GRIND

☐

Cured & Smoked

☐

Fresh

☐

Whole

☐

Whole

☐

All Sliced

☐

Roast

☐

Center Sliced - Roast each end

☐

Steaks

____ lbs/Roast

____ Steaks/pkg

5/8

3/4

1

#2

☐

ADD TO GRIND

☐

Cured & Smoked

☐

Fresh

☐

Whole

☐

Whole

☐

All Sliced

☐

Roast

☐

Center Sliced - Roast each end

☐

Steaks

____ lbs/Roast

____ Steaks/pkg

5/8

3/4

1

GROUND PORK

Ratio of Bulk : Patties (ie.- 50:50)

:

Bulk

:

Patties

OR

Total lbs. of patties:

lbs.

SEASONING OPTIONS:

Whole Pork:

-All Bulk, 1

-All Patties, 1-2

-Bulk & Patties, 1 each

Half Pork:

-Pick 1 (Bulk/Patties), 1

BULK

☐

Ground Pork - no seasoning

☐

Salt/Black Pepper

☐

Maple - Salt/Black Pepper

☐

Sage

☐

Chipotle Bourbon

PATTIES

☐

Ground Pork - no seasoning

☐

Salt/Black Pepper

☐

Maple - Salt/Black Pepper

☐

Bratwurst

☐

Chipotle Bourbon

*Extra seasonings for \$1.00/Lb.

1 #

1.5 #

2 #

pkgs

4

6

8

Patties/pkg

MISC.

Mark to keep

☐

Liver

☐

Heart

HOCKS

☐

ADD TO GRIND

☐

Fresh

☐

Cured & Smoked

Any cuts not selected will be added to Ground Pork.

PRICING: Slaughter: \$80.00 Whole / \$45.00 Half

Basic Processing: \$1.05/Lb Hanging Weight

EXTRAS: Patties: \$0.50/Lb

Whole Hog Sausage (no steaks/roasts/sides/hams): \$1.30/Lb Hanging Weight

Curing & Smoking: \$1.00/Lb

Extra Seasonings: \$0.75/Lb

NOTES