

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

☐ Steaks (Roasts to grind) _____ Steaks/pkg

☐ Whole

☐ Boston Butt & Picnic Roasts _____ lbs/Roast

☐ Smoked Picnic

☐ Steaks & Picnic Roasts _____ lbs/Roast

☐ Smoked Picnic _____ Steaks/pkg

☐ Steaks (Roasts to grind) _____ Steaks/pkg

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 _____ chops/pkg

☐ Fresh ☐ Smoked

☐ Pork Chops Boneless (Loin or Cubed Loin)

☐ Cubed _____ chops/pkg

☐ Canadian Bacon: ☐ Sliced ☐ Chunk

☐ Whole ☐ Halved ☐ Cut for Roasts

☐ Tenderloin: ☐ Whole ☐ Sliced

☐ Pork Chops Bone-In _____ chops/pkg

☐ Fresh ☐ Smoked

☐ Pork Chops Boneless (Loin or Cubed Loin)

☐ Cubed _____ 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

#2

☐ ADD TO GRIND☐ Cured & Smoked☐ Fresh☐ Whole☐ Whole☐ All Sliced☐ Roast☐ Center Sliced - Roast each end☐ Steaks

____ lbs/Roast ____ Steaks/pkg

GROUND PORK

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

____ : ____
Bulk : Patties

OR

Total lbs. of patties: ____ lbs.

***Extra seasonings for \$0.75/Lb.**

BULK *1 seasoning for bulk

☐ Ground Pork - no seasoning☐ Salt/Black Pepper☐ Maple - Salt/Black Pepper☐ Sage☐ Chipotle Bourbon____
Lbs./pkg

PATTIES *1 seasoning per side for patties

☐ Ground Pork - no seasoning☐ Salt/Black Pepper☐ Maple - Salt/Black Pepper☐ Bratwurst☐ Chipotle Bourbon____
Patties/pkg

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6 ı ŧŲŌ ½÷ŲŲłĚŽ ♣ ŽĚ÷ŽŠRĬŔĬ Ě÷Đk

^÷Ųĭ ½šŽŌ Ē ŸŲłSRŽ
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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**All Ground Pork** (no steaks/roasts/sides/hams): \$1.30/Lb Hanging Weight**Curing & Smoking:** \$1.00/Lb**Extra Seasonings:** \$0.75/Lb

NOTES