



Road 39 Ranch Meats LLC

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970-707-3020

visit us at road39ranch.com

Pig Cutting Instructions (Currently we only offer fresh cuts, no cooked, smoked or cured)

DATE IN: _____

Customer Name: _____

Address: _____

City, State, Zip Code: _____

Telephone: _____

Email: _____

OWNER: _____

(If different than Customer Name)

Ear Tag # _____

Lot # _____

Kill Charge: \$80

Cut/Wrap: \$1.20 HW

Vacuum Pack: \$1.50 HW

BUTCHER'S CHOICE STANDARD CUT

Hanging Wt.: **WHOLE PIG** _____

Chops/Steaks per Package: **2** **3** **4** _____

Thickness: $\frac{3}{4}$ " **1"** **1.5"** **2"** _____

Special Instructions: _____

Sausage (25lbs Minimum, \$1.00 per pound):

Sweet Italian

Zesty Italian

Chorizo

Maple

Pepper

Pork Primal Cuts:

Shoulder

Arm Steak Bone In _____

Arm Steak Boneless _____

Shoulder Steak Bone In _____

Shoulder Steak Boneless _____

Arm Roast/Shoulder Roast/Boston Butt Bone In _____

Arm Roast/Shoulder Roast/Boston Butt Boneless _____

Ham/Leg

Ham Steak Bone In _____

Ham Steak Boneless _____

Fresh Ham Bone In _____

Fresh Ham Boneless _____

Belly

Spareribs _____

Fresh-side Slab _____

Fresh-side Sliced _____

Loin

Loin Chops Bone In _____

Loin Chops Boneless _____

Sirloin Chops Bone In _____

Sirloin Chops Boneless _____

Rib Chops Bone In _____

Rib Chops Boneless _____

Back Ribs _____

Country Style Ribs Bone In _____

Country Style Ribs Boneless _____

Loin Roast Bone In _____

Loin Roast Boneless _____

Misc.

Pig Hocks _____

Ground Pork _____ (all trim not used in flavored sausage)

Ground Pork Sausage _____

Ground Pork Sausage – Chorizo

Ground Pork Sausage - Pepper