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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 1/2

Loin Roast Weight _____
 Chops Thickness _____ Number per pkg _____

Ham Fresh Smoked
 Whole Cut 1/2
 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