

West Bridgeford Meats LTD.

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Pork Cut Sheet

Customer **Telephone**

Address **Month/Year**

Pork Cuts	Size	Items per Package	Number of Packages (internal use only)
<input type="checkbox"/> Baby Back Ribs			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Back Bacon			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Bacon			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Chops			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Cubes			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Cutlets			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Fat			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Ground Pork			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Ham			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Ham Steaks			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> HMG Roast			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Loin Roast			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Loin Roast Steaks			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Neck Bones & Riblet			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Pork Hocks			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Shish-la-ki			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Shoulder-Cross Rib			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Shoulder Roast			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Shoulder Steaks			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Side Pork			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Spare Ribs			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Trim			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Sausage			<input style="width: 40px; height: 20px;" type="text"/>
<input type="checkbox"/> Tenderloin			<input style="width: 40px; height: 20px;" type="text"/>

Organs

Heart

Kidney

Liver

Tongue

Standard Cuts:
 Chop Thickness 5/8"
 Roasts 4 lbs
 Ground Pork 1.5 lb

- Sausage**
- | | |
|---|---|
| Fresh | Smoked |
| <input type="checkbox"/> Breakfast | <input type="checkbox"/> Cheddar Smokies |
| <input type="checkbox"/> English Breakfast | <input type="checkbox"/> Ched/Jal Smokies |
| <input type="checkbox"/> Fresh Garlic | <input type="checkbox"/> Chorizo |
| <input type="checkbox"/> Maple Breakfast | <input type="checkbox"/> Jalapeno Smokies |
| <input type="checkbox"/> Maple Dinner | <input type="checkbox"/> Mennonite |
| <input type="checkbox"/> Old Fashion Plain | <input type="checkbox"/> Polish |
| <input type="checkbox"/> Old Fashion Garlic | <input type="checkbox"/> Smoked Garli |
| <input type="checkbox"/> Plain Dinner | <input type="checkbox"/> Smokies |
| <input type="checkbox"/> Salt n' Pepper | |
| <input type="checkbox"/> Southwestern Breakfast | |
| <input type="checkbox"/> Southwestern Bangers | |
| <input type="checkbox"/> Sweet Saskatoon | |

- Cooked**
- Snack Stix
- Jerky Stix

- Deli Meats**
- Beef Sticks
- Bologna
- Chorizo
- Franks
- Polish
- Smoked Garlic
- Smokies

Pricing Structure

Processing	.45 per lb
Sausage (Cooked)	1.30 per lb
Sausage (Fresh)	.85 per lb
Sausage (S'toon)	1.35 per lb
Sausage (Smoked)	1.05 per lb
Sausage (Cheese)	1.55 per lb
Sausage Patties	.30 per lb
Shish-la-ki	1.05 per lb
HMG Sauce	1.05 per lb
Grinding	.30 per lb
Stew/Kabob	.35 per lb
Bacon	1.05 per lb
Tenderizing	.45 per lb
Organs	.45 per lb
Meat Storage	15.00 per month/ per locker
Slaughter	87.00 per animal

NOTE: Meat Storage/
 Locker Rental
 charges begin 24
 Hours after
 Completion of
 Processing

Notes & Special sizes

Total Package Count