



CUTTING INSTRUCTION FOR PORK

Customer's Name:			
Address:			
Phone:		Date:	_____, 2025
Size of Pork:	Half or Whole	Hanging Weight:	

Shoulder (Butt): _____	<i>CHOICE ONE OF THE FOLLOWING: Roast, Steak, or Grind</i>	Tenderloin: _____	<i>CHOICE ONE OF THE FOLLOWING: Pork Chops or Whole</i>
Shoulder Picnic: _____	<i>Roast, Steak, or Grind</i>	Leg: _____	<i>Roast, Cured Ham, Steak, Stew or Grind</i>
Spare Ribs: _____	<i>BBQ Length, short or Grind</i>	Pork Chops: _____	<i>How many per pack (2-4)</i>
Ground Pork: _____	<i>Yes or No (if sausage no ground)</i>	Bacon: _____	<i>Belly Cured and Sliced or Uncured and Whole or uncured and sliced.</i>
Hocks: _____	<i>Yes or Grind</i>	Ham/Roast Size: _____	<i>Average is 3 lbs, but you can select any size you want (we like 3-4 lbs)</i>
Soup Bones: _____	<i>Yes or No</i>	Sausage: _____ lbs	<i>See below 20lbs min**</i>
Steak Size: _____	<i>We prefer our chops 1" thick</i>	Jowl Meat:	<i>Yes or No</i>
Fat Trim on Cuts: _____	<i>We prefer 3/4" fat trim on our cuts due to amazing flavor</i>	Trotters:	<i>Yes or No</i>

Special Notes:

Leaf Lard: Yes or No	Note – Sausages are an option but would need to sacrifice a cut (usually shoulder picnic is selected)
Fat/Backfat Trim: Yes or No	Note Sausages average \$3.41/lb to \$4.55/lb extra depending on what you select from our website list.
Charcuterie Dry Cured Bacon: (Dry Cured & Sliced) : (\$5.68/lb extra) approx. 3 week wait	Cured Hams are \$3/lb extra from butcher
Brine Bacon (Sliced) -\$3.00/lb extra	

Notes: